Variety Store Managers Edition • Section 2 • Vol. 23 No. 2

# CHAIN STORE AGE

## *Fountain-Restaurant 1947*

# MAINTENANCE MANUAL

FEBRUARY 1947

SERVICE SUPPLIES ★ APPLIANCES ★ FOUNTAIN CARE ★ CARBONATION ★ KITCHEN EQUIPMENT ★ REFRIGERATION

THERE IS ONLY ONE

*heavy-duty*

SHORTENING

mf

*heavy-duty*

lb

A PRODUCT OF

Shortening SHQ Headquarters

**WESSON OIL & SNOWDRIFT SALES CO.**

NEW YORK • CHICAGO • SAVANNAH
NEW ORLEANS • SAN FRANCISCO • MEMPHIS • HOUSTON

**APPLE PIE SPICE**

Your apple pies will be uniformly seasoned to perfection at every baking, with this easy-to-use blend of rare fragrant spices.

**SEXTON PAPRIKA**

The beautiful color of this genuine Spanish Paprika makes it unequalled for salad, fish or soup decoration. Its characteristic sweetness is not found in any other paprika.

**PUMPKIN PIE SPICE**

To achieve that real spicy goodness in your pumpkin pies, use Sexton's Pumpkin Pie Spice . . . a favorite wherever the art of fine baking is appreciated.

**CHILI POWDER**

For the proper seasoning of Mexican Foods use Sexton's Chili Powder. Good in cocktail sauces; for scrambled eggs, gravy and stew seasoning.

**ALAMO ZESTFUL SEASONING**

A blend of many piquant and delicate spices for meats, soups, salads and gravies. Invaluable in adding zest to any bland food.

**POULTRY SEASONING**

A just right blend of rare spices and herbs to impart a mouth-watering savoriness to your fowl dressings. Remember, too, for dumplings and meat loaves.

# SPICES

## for Masters of the Culinary Art!

The chefs who create the finest dishes use the best ingredients. No wonder Sexton Spices are found in the kitchens of better eating places everywhere.

Gathered from the four corners of the earth, Sexton Spices, Herbs and Seasonings are milled fresh and packed at once to retain all the natural oils. They have that rich aroma and pungent, oriental flavor that adds zest to food.

Your Sexton man offers a complete variety of spices . . . from a pound to a barrel.

See that your kitchen is adequately supplied.

**Sexton**
**QUALITY FOODS**
CHICAGO BROOKLYN
DALLAS ATLANTA PITTSBURGH

**MANUFACTURING WHOLESALE GROCERS**
**SPICE IMPORTERS AND MILLERS**

JOHN SEXTON & CO

# MADE for each other

That's the way it is with Wyandotte Cleaners. There's one of them *especially* made for each type of cleaning job you may have—in the maintenance department, culinary department or laundry.

***WYANDOTTE DETERGENT***—An all-around cleaner for use on floors, walls, porcelain and marble.

***WYANDOTTE F-100****—An *all-soluble* cleaner for floors and walls.

***WYANDOTTE NEOSUDS****—The sudsy but soapless cleaner for washing glassware. Works well in hard or soft water. No toweling is necessary.

***WYANDOTTE KEEGO****—For dishwashing by machine—in water of any degree of hardness. Washes stains away quickly, rinses freely, helps keep machines free from scale.

***WYANDOTTE H.D.C.****—The all-around cleaner for washing dishes by hand. Sudsy and containing soap, it is free-rinsing and leaves no film.

***WYANDOTTE PAYDET***—A *paste* cleaner for porcelain, metals and paint.

***WYANDOTTE G.L.X.****—For detarnishing silverware.

Call your Wyandotte Representative for more information about the complete line of Wyandotte Products.

**Registered trade-mark*

Wyandotte
REG. U. S. PAT. OFF.

**WYANDOTTE CHEMICALS CORPORATION**
WYANDOTTE, MICHIGAN • SERVICE REPRESENTATIVES IN 88 CITIES

## ADVERTISERS *in this issue*


Aluminum Cooking Utensil Co. ..... 8
American Gas Association ..... 70
American Machine & Foundry Co. .... 66
Anetsberger Bros., Inc. ..... 73

Bastian-Blessing Company .... 3rd Cover
Bowey's, Inc. ..... 59

California Fruit Growers Exchange.... 15
Coca-Cola Co., The .....4th Cover
Continental Coffee Company ..... 66

Dazey Corporation ..... 72
Don, Edward & Company ..... 74
Doughnut Corporation of America ..... 17

Economics Laboratory, Inc. ..... 65
Emerson Drug Company ..... 68

Fairfield Labs, Inc. ..... 74
Florida Citrus Commission ..... 69
Franklin Products Corp. ..... 14

General Combustion Co. ..... 75
General Foods Corporation ..... 6, 7

Hamilton Beach Company ..... 12
Hill-Shaw Company ..... 67
Hobart Mfg. Co. ..... 4
Hudson Mfg. Co. ..... 60

International Silver Co. ..... 16

Kidde Mfg. Company ..... 56

Libbey Glass Co. ..... 18
Liquid Carbonic Corp., The ..... 55
Lowenthal Company ..... 75
Lyons-Alpha Products Co. ..... 72

McGraw Electric Co. ..... 62
Metropolitan Wire Goods ..... 75
Mills Industries, Inc. ..... 61

National Engineering Co. ..... 72
National Ice Public Relations ..... 14
National Stamping & Elec. Works ..... 73

Orange Crush Company ..... 13
Oval Wood Dish Corporation ..... 64

Paper Container Co. ..... 73

Refined Syrup & Sugars, Inc. .....10, 11
Reynolds Electric Co. ..... 75
Robertshaw Thermostat Co. ..... 74
R. Z. A. ..... 63

Sealtest, Inc. ..... 9
Sexton, John & Company ..... 1
Standard Brands, Inc. ..... 62
Standard Gas Equipment Corp. ..... 71

Wesson Oil & Snowdrift Sales Co.
2nd Cover
Wyandotte Chemicals Corp. ..... 2


*This index has been compiled for the convenience of our advertisers and readers. While every precaution is taken to prevent mistakes, the publishers cannot be responsible for typographical errors or omissions.*



# Fountain-Restaurant


**SECTION OF CHAIN STORE AGE**

**FEBRUARY • 1947**


## CONTENTS


Index to Maintenance Manual Subjects ..... 5

Introduction to 1947 Maintenance Manual ..... 19

Six Steps to Efficient Maintenance ..... 20

Fountain Care ..... 21

Fountain Appliances ..... 30

Schedule Your Maintenance ..... 38

Carbonation ..... 44

Kitchen Equipment ..... 48

Refrigeration ..... 53

Service Supplies ..... 57

New Foods, Equipment, Services ..... 60

Manufacturers' News ..... 68

Advertisers Classified Index ..... 76



**CHAIN STORE AGE**

Editor-in-Chief ..... GODFREY M. LEBHAR
Editorial Director ..... FRANK E. LANDAU

**FOUNTAIN-RESTAURANT SECTION**

Editor ..... JOHN POULOS
Advertising Manager ..... JAMES P. GAGIN



CHAIN STORE AGE is published by Lebhar-Friedman Publications, Inc., Executive Offices: 185 Madison Avenue, New York 16, N. Y. Phone MUrray Hill 5-7900. Godfrey M. Lebhar, Chairman of the Board; Arnold D. Friedman, President and Publisher; W. E. Seaman, General Sales Manager; Charles H. Hashagen, Treas.; Lionel S. Popkin, Secy. Chicago office, Frank Calvin, Manager; A. William Butterfield, Assistant Manager, 612 North Michigan Blvd. Phone Superior 8688. Pacific Coast office, Brockman Building, 520 West 7th Street, Los Angeles 14; telephone Vandike 3285. Advertising Manager, Jack Hoffman. Southern Representative, Willis Osborn, Blanchard-Nichols-Osborn, 805 O & S National Bank Bldg., Atlanta 3, Ga.

Copyright 1947 by Lebhar-Friedman Publications, Inc., in United States and Great Britain.
Member of Associated Business Papers and Audit Bureau of Circulations. Subscription: $3 per year domestic; $4 per year foreign.

# Hobart Electric Kitchen Machines

## *Sales and Service offices in all Principal Cities*

*(Consult Telephone Directory)*

### HOBART MIXERS

In addition to the three mixers illustrated here, Hobart produces a range of models designed for every conceivable operation. They mix, beat, blend, whip, mash. With attachments they chop, grind, slice, shred, grate, crumb, sieve, strain, etc.

All Hobart mixers, regardless of size, feature exclusive Planetary Action—the most thorough, dependable, carefully-engineered mixing action ever developed.

### HOBART POTATO PEELERS

New savings in time and food costs! Quiet, speedy and water-tight, these machines peel potatoes and all root vegetables quicker, with negligible peel loss. Sizes to handle any needs.

### HOBART SLICING MACHINES

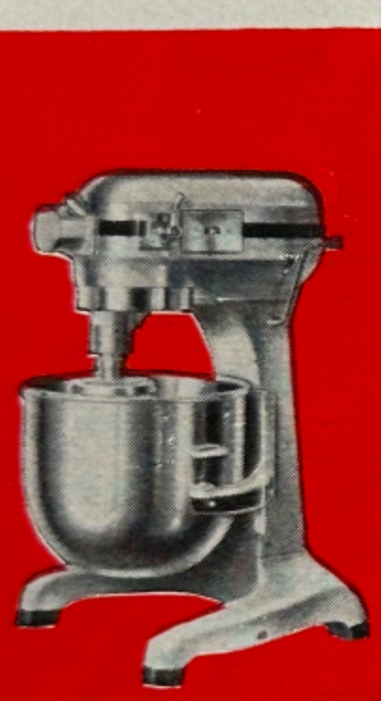
The Hobart Electric Ball Bearing Slicing Machine is ideal for all boneless meats, hot or cold, cooked or uncooked, bread, cheese, vegetables, fruits, etc. Convenient to operate, speedy, quiet, and easy to clean. Maximum safety. Hobart Stay-sharp Stainless Steel Knife.

### HOBART FOOD CUTTERS

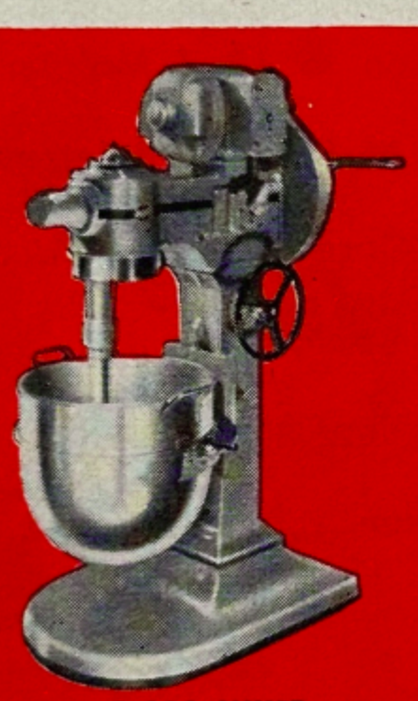
Featuring distinct advances in speed, thoroughness, safety, ease of cleaning, and economy of space. They cut and mix meats, vegetables, firm fruits, cocoanuts, citron, nuts, boiled eggs, beets—practically anything in the food line, uniformly in a few seconds' time.

### HOBART DISHWASHERS

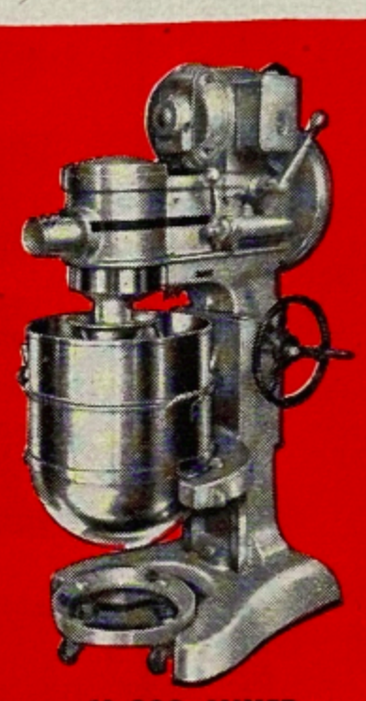
Automatic and semi-automatic models. Made in a complete range of sizes, for kitchens of *any* size. They wash all tableware *clean,* providing highest standards of sanitization in the shortest possible time. They carry such exclusive features as Revolving Wash Arms and the patented Dual-Drive Conveyor.



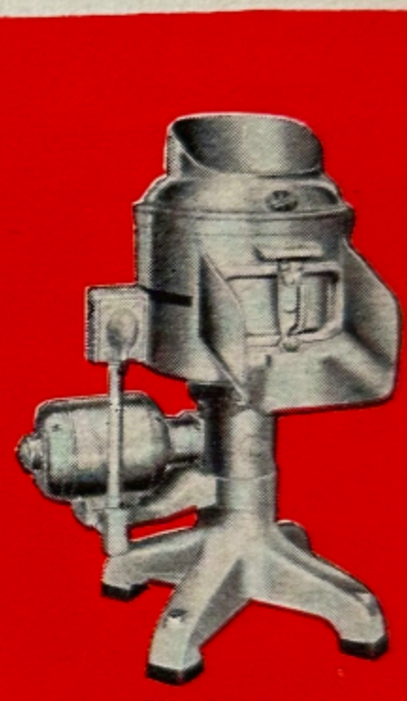
A-200 MIXER



S-601 MIXER

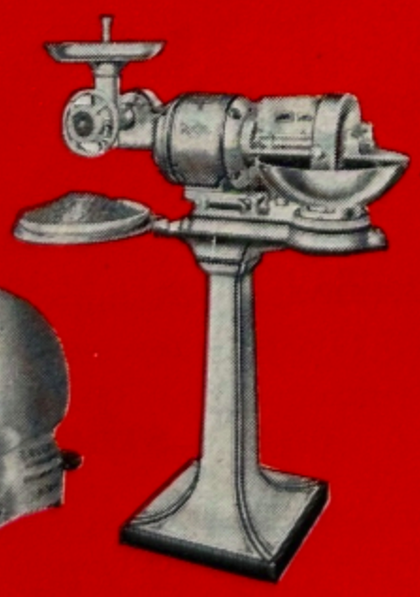


M-800 MIXER



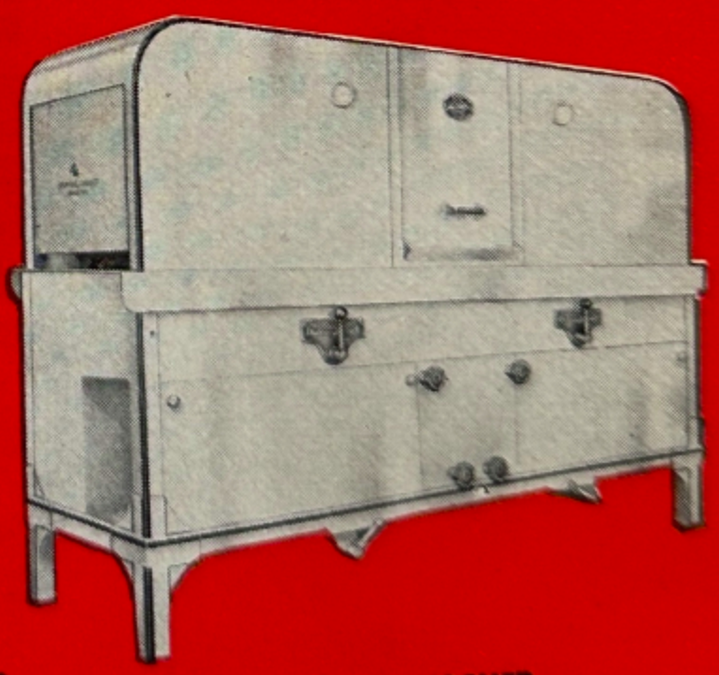
6025 PEELER

410 SLICER



T-215-GAP FOOD CUTTER

AM-5 DISHWASHER



XXM-2 DISHWASHER

### GUARANTEE AND SERVICE

All Hobart machines are guaranteed and serviced by *one* nation-wide organization. This simplifies the maintenance as well as the purchase of all machines used in your kitchen.

Illustrations show representative models only—there are others in each line to meet the most varied demands. For details and specifications on these or any other models, consult your Hobart representative or write the factory,

# Hobart *Food Machines*

**The Hobart Manufacturing Company • Troy, Ohio**

**The World's Largest Manufacturer of Food Machines**

***Distributed by Hobart agencies in all principal cities—and all leading kitchen outfitters***

# INDEX TO MAINTENANCE MANUAL SUBJECTS


## A

Aluminumware, Cooking Utensils ..... 50
Appliances
  Cooking ..... 48
  Fountain ..... 30

## B

Backbar ..... 27
Baking Ovens ..... 52
Blocks, Work ..... 26
Bread Drawers ..... 28
Broilers ..... 42
Burners ..... 31

## C

Carbonated Drink Dispensers ..... 34
Carbonation ..... 44
  Common Troubles ..... 47
  Easy Cleaning ..... 47
  Operation ..... 46
Carbonic Gas Leaks ..... 46
Carbonic Gas Tank Hook-Up ..... 45
China ..... 57
Chipped Ice Section ..... 25
Chocolate Pumps ..... 23
Coffee Makers
  Glass Vacuum Types ..... 32
  Urns ..... 31
Cold Food Units ..... 28
Compressor Motors ..... 53
Condensers ..... 54
Cooking Utensils ..... 50
Counter Tops ..... 21
Cream
  Dispensers ..... 33
  Pumps ..... 23
  Creamer Units ..... 24
Cups ..... 57
Cups, Paper ..... 58

## D

Deep Fat Fryers ..... 49
Dishers ..... 40
Dishes ..... 57
Dishwashing ..... 25
Dishwashing Machines ..... 48
Dispensers
  Carbonated Drink ..... 34
  Cream ..... 33
  Malted-Milk ..... 33
  Milk ..... 33
  Non-Carbonated Drink ..... 33
  Paper Cup ..... 58
  Trays, China, Glasses ..... 33
Doughnut Machines ..... 42
Draft Arms ..... 22
Drain Boards ..... 26
Drains ..... 26
Drink Mixers ..... 37
Dumbwaiters ..... 52

## E

Electric Units ..... 30
Electric Steamtables ..... 29
Electric Toasters ..... 35
Enamelware ..... 50
Equipment, Kitchen ..... 48
Extractors, Juice ..... 36

## F

Faucets, Water ..... 27
Floor Racks ..... 27
Food Mixers ..... 51
Food Warmers ..... 28
Fountain
  Appliances ..... 30
  Care ..... 27
  Exteriors ..... 21
  General Care ..... 21
Frozen Custard Machines ..... 42
Fruit Drink Dispensers ..... 33
Fryers, Deep Fat ..... 49
Fudge Warmers ..... 40
Fuses ..... 30

## G

Garbage Containers ..... 27
Gas-Operated Units ..... 30
Gas Steamtables ..... 29
Gas Tank Hook-Ups ..... 45
Gas Toasters ..... 35
Glasswashing ..... 25
Glassware ..... 57
Grease Interceptors ..... 49
Griddles ..... 41
Grills ..... 41

## H

Hot Cups ..... 40
Holders, Paper Cup ..... 58
Hot Food Tables ..... 29

## I

Ice Sections ..... 25
Ice Cream Machines ..... 42
Ice Cream Sections ..... 24

## J

Jars ..... 23
Juice Extractors ..... 36

## K

Kitchen Equipment ..... 48
Knives, Slicing Machines ..... 50

## L

Leather Stools ..... 21
Linen Control ..... 58
Linoleum Counter Tops ..... 21

## M

Malted Milk Dispensers ..... 33
Marble Counter Tops ..... 21
Matting ..... 27
Meat Blocks ..... 26
Milk Dispensers ..... 33
Milk Pumps ..... 23
Mixers
  Drink ..... 37
  Food ..... 51
Motor, Carbonator ..... 44

## N

Non-Carbonated Drink Dispensers ..... 33

## O

Ovens ..... 52

## P

Paper Supplies ..... 58
Peelers ..... 51
Plates ..... 57
Porcelain Panels ..... 22
Portable Roasting and Baking Ovens ..... 52
Potato Peelers ..... 51
Pumps
  Chocolate ..... 23
  Cream ..... 23
  Milk ..... 23
  Syrup ..... 23

## R

Racks ..... 27
Ranges ..... 51
Roasting Ovens ..... 52
Refrigerant ..... 54
Refrigeration ..... 53
Refrigerators, Storage ..... 54
Roll Warmers ..... 28
Root Beer Kegs ..... 35
Rotary Brush Scrubber ..... 26

## S

Salad
  Blocks ..... 28
  Jars ..... 28
  Tables ..... 28
Sandwich Tables ..... 28
Scoops ..... 40
Sectional Roasting and Baking Ovens ..... 52
Service Supplies ..... 57
Silverware ..... 57
Sinks ..... 26
Slicing Machines ..... 50
Steam Cookers ..... 52
Steamtables ..... 29
Steel Cooking Utensils ..... 50
Stools ..... 21
Storage Compartments ..... 25
Storage Refrigerators ..... 54
Supplies ..... 27
Syrup
  Jars ..... 23
  Pumps ..... 22
  Rails ..... 23
Synthetic Counter Tops ..... 21

## T

Tables
  Cold Food ..... 29
  Hot Food ..... 30
Toasters ..... 35
  Conveyor Type ..... 36
  Slot-Type ..... 35
Towels ..... 58

## U

Uniforms ..... 57
Urns, Coffee ..... 31
Utensils, Cooking ..... 50

## V

Vacuum Type, Coffee Makers ..... 32
Vegetable Peelers ..... 51

## W

Waffle Bakers ..... 43
Water-Cooling Compartments ..... 24
Water Faucets ..... 27
Whipping Machines ..... 43
Wood Counter Tops ..... 21
Work Boards ..... 26
Work Schedule ..... 38

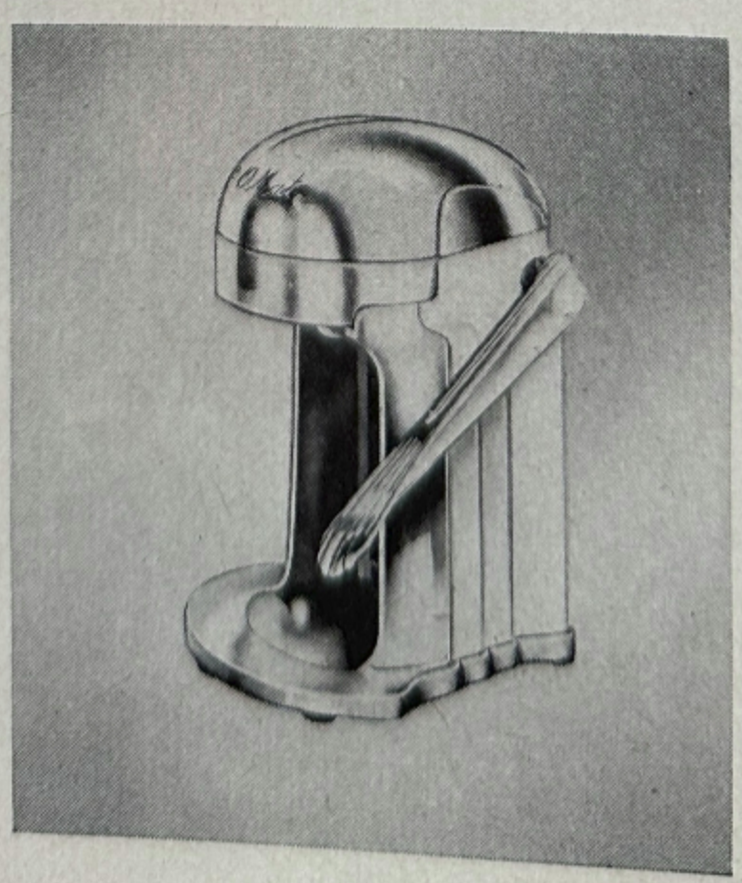
# Help us give

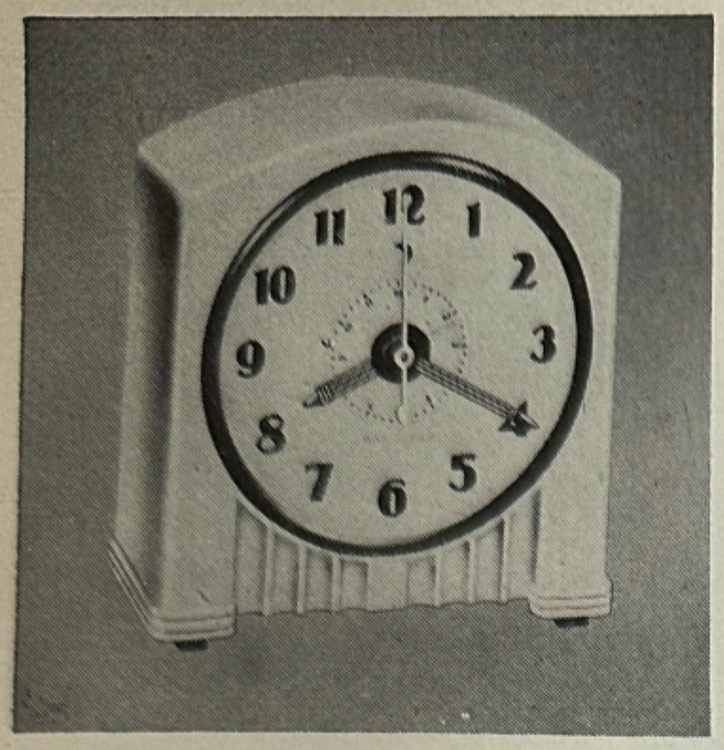
THERE ARE more than 800 premiums in the Post Premium book . . . scarce items like electric refrigerators, golf clubs, blankets, pianos.

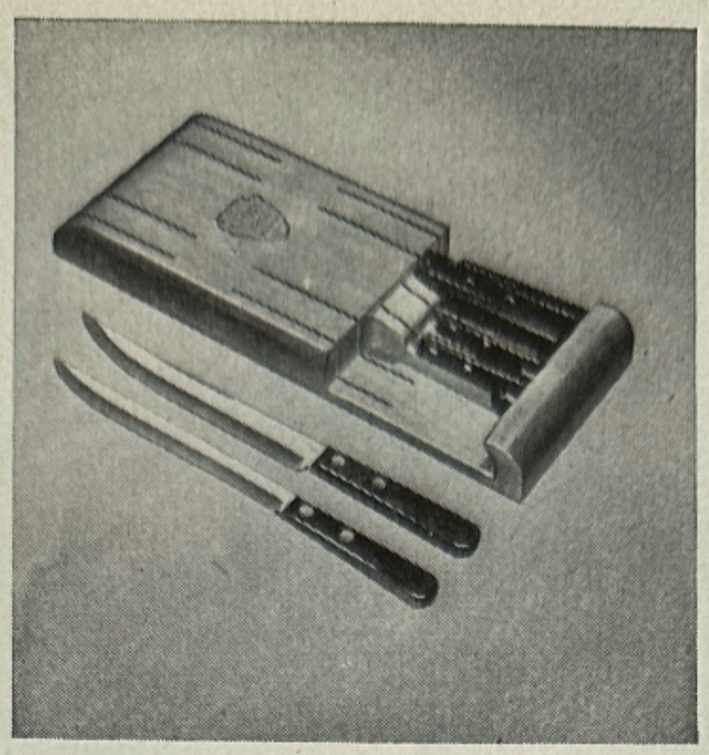
And handy items like sweaters, neckties, electric shavers, glassware.

You can help us give these to you by featuring Post's Individual Cereals on your menus—with seasonal fruits, or "combination" breakfasts.

**These valuable coupons are in both the 100-package case and the 50-package case of Post's Individual Cereals.**







# these to you!

And there's no need to stock other brands, for Post's provides you with four different basic grain cereals . . . Wheat, Rice, Bran, and Corn.

**Here's the story:** Every 100-package case of Post's Individual Cereals contains *two double coupons* —worth 10¢ in cash—or forty points.

Every 50-package case contains 2 coupons—worth 5¢ in cash—or 20 points when redeemed for any of the more than 800 premiums. *Many of these are scarce items!*

**Make sure you get** these extra dividends! Order your Post's Individual Cereals today. You'll have a complete breakfast assortment with all five of these delicious cereals. They're the kind people like to eat—at home, or in your restaurant.

Call your General Foodsman on the phone...*today!*

## GENERAL FOODS

### POST'S INDIVIDUAL CEREALS

A

## SEMI-HEAVY STOCK POTS

Made from same extra-hard, dense sheet aluminum as the Heavy Duty Stock Pots, but sides and bottom are of uniform thickness. Top is rolled giving added strength where strength is needed.

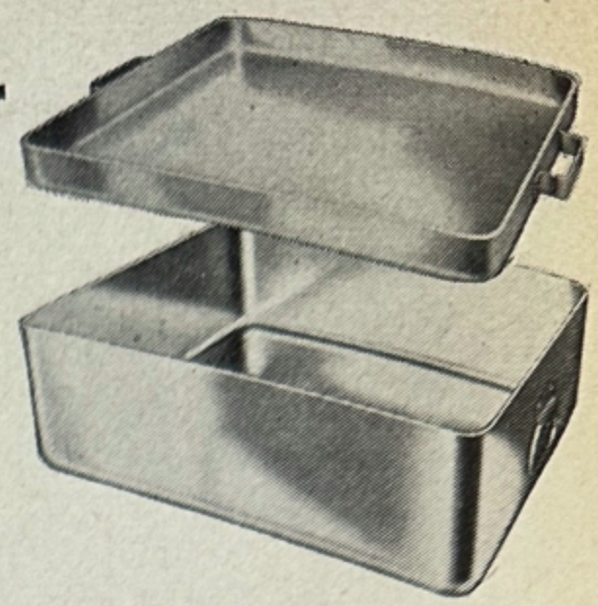
A

## HEAVY DUTY STOCK POTS

Drawn from extra-hard, extra-thick aluminum alloy. Seamless, double thick sanitary edge; double thick bottom that will not warp. Large radius, spoon-fitting corners.

A

A

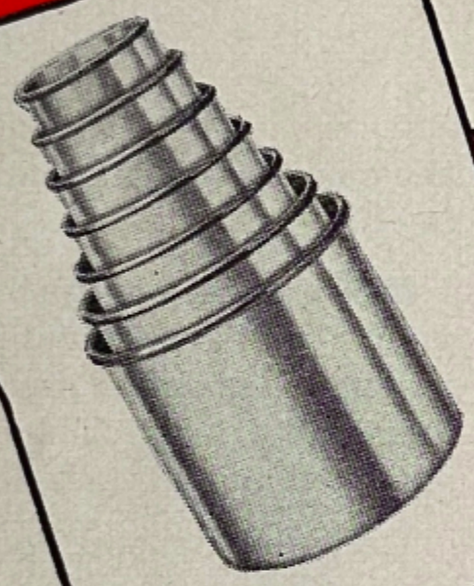


## HEAVY DUTY ROASTER

Does a dozen jobs or more. Use cover as shallow pan, 21⅝" x 18⅛" x 2¼" deep, and made from ¼" thick, hard aluminum alloy. Bottom can be used as deep roaster . . . 7" deep, 3/16" thick aluminum.

A

K



## FOOD CONTAINERS

Sanitary, seamless pans easy to clean, and keep clean. Set of six nest into compact unit. From 1 to 9 quart capacities.

K

K

## TRAYS

Wear-Ever round or rectangular aluminum trays, available in either natural metal finish or alumilite finish. Highly resistant to denting, scratching and marring. Long life.

K

# A GOOD HAND FOR feeding a full house

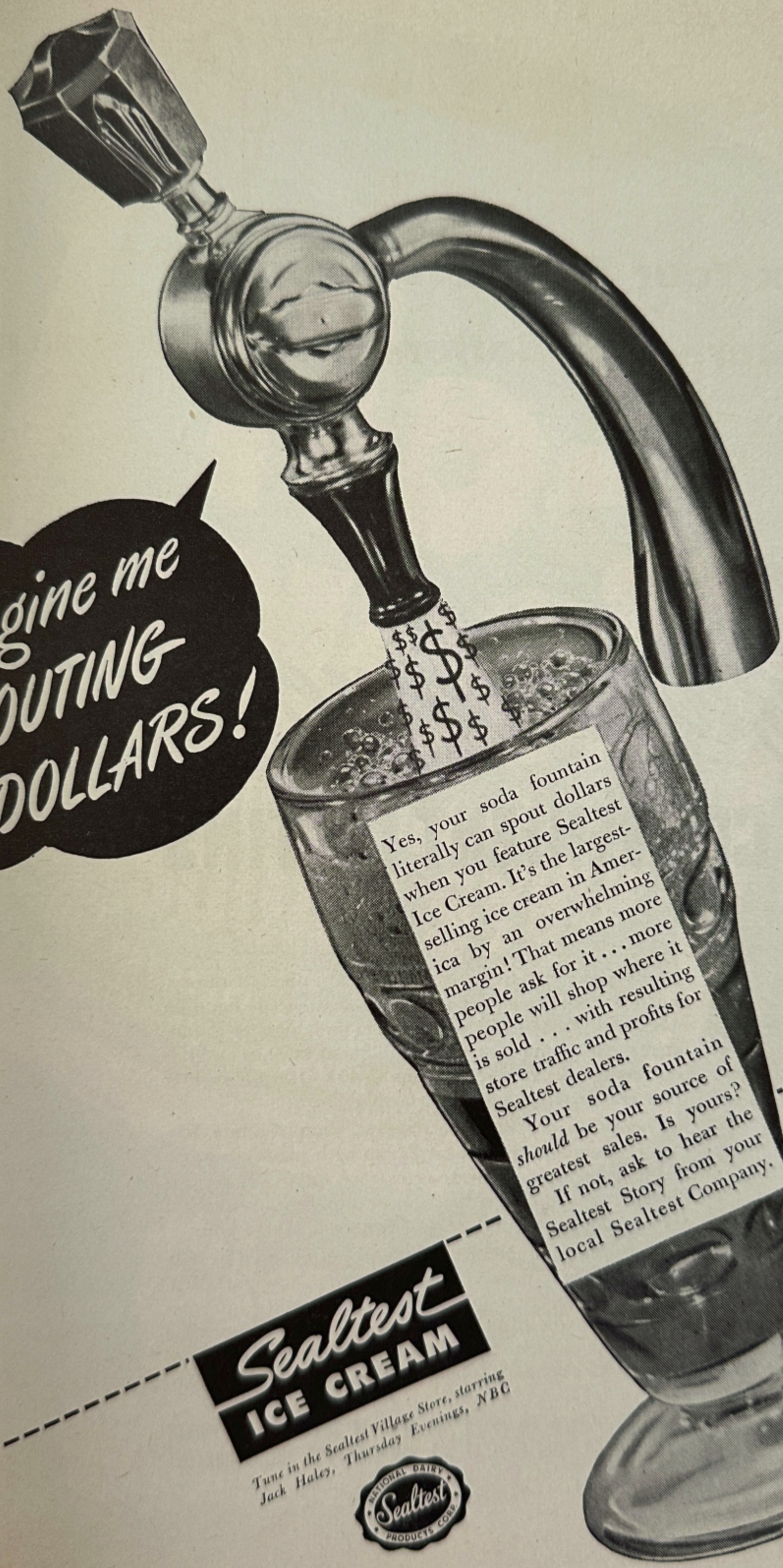
To meet your requirements, see your supply house representative, or write The Aluminum Cooking Utensil Company, 1102 Wear-Ever Building, New Kensington, Pa.

NOW . . . MORE WEAR THAN EVER IN

# WEAR•EVER Aluminum

*Made of the metal that's friendly to food . . . easy to clean*

WEAR-EVER TAC ALUMINUM UCO TRADE MARK REG. U.S. PAT. OFF.




**Sealtest**
**ICE CREAM**

*Tune in the Sealtest Village Store, starring Jack Haley, Thursday Evenings, NBC*

NATIONAL DAIRY Sealtest PRODUCTS CORP.

**Mix Your Fountain Syrups Faster—and *Better*—with**

# *Liquid Cane Sugar*

## IN CONVENIENT #10 TINS

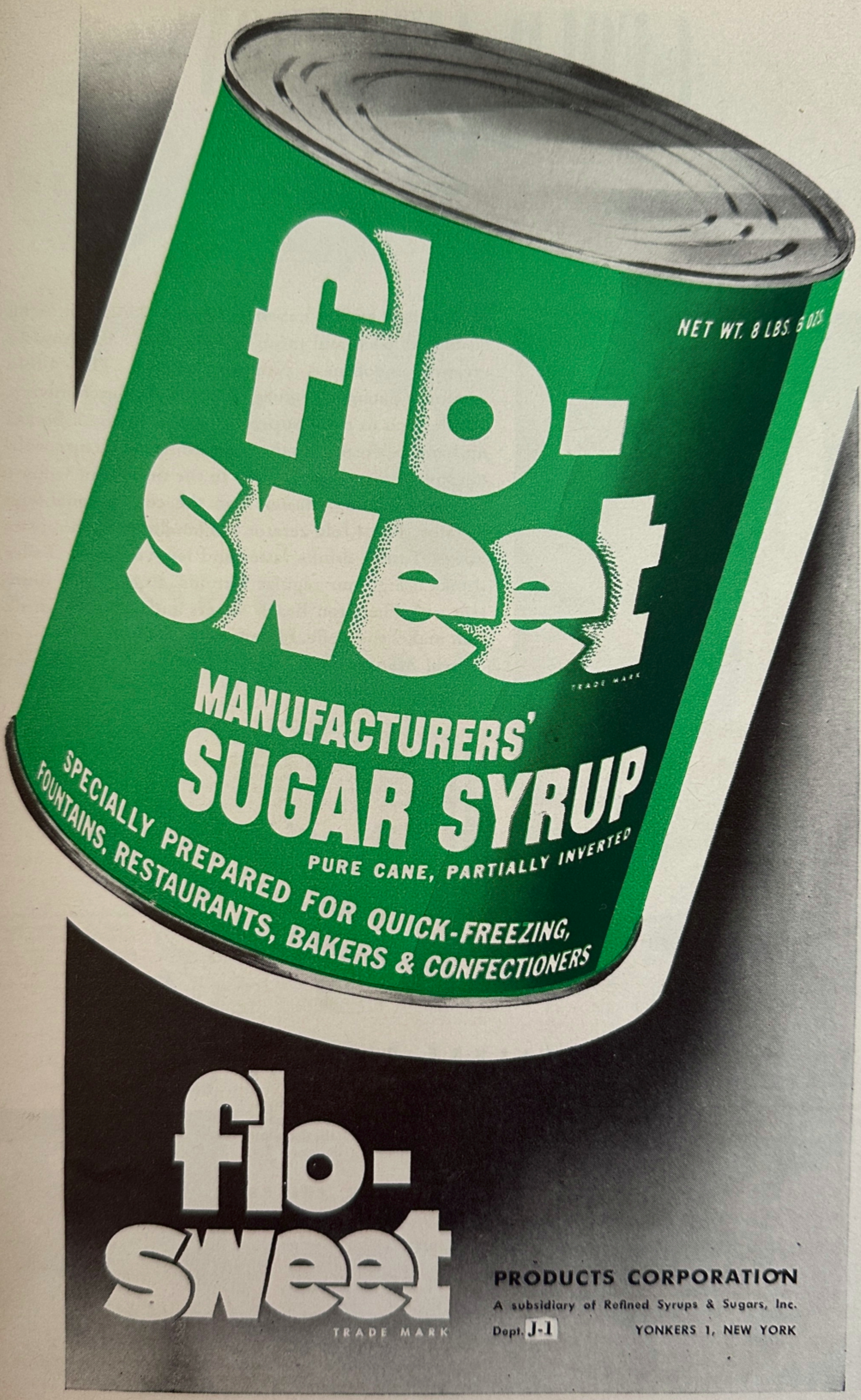
That's right! *ready-to-use* Flo-Sweet*, the laboratory-controlled high quality liquid sugar that speeds fountain operation! Sugar solids are equal in sweetness to granulated sugar pound for pound; and about *twice as sweet as corn syrup*. Because it contains invert, it *tastes* sweeter than granulated sugar—goes farther.

There's no dry sugar to dissolve. Simply dilute Flo-Sweet Manufacturers' Sugar Syrup with plain tap water and add flavor concentrate or extract. Saves the trouble of making simple syrup; always uniform in quality; sealed against dirt, lint or dust from refinery to you.

Flo-Sweet Manufacturers' Sugar Syrup is used in bulk form by large industrial food processors. Now packed in handy #10 tins for soda fountains. For detailed information on how to use this streamlined, improved pure cane sugar product, write to Flo-Sweet Products Corporation, Dept. **J-1**, Yonkers 1, New York.

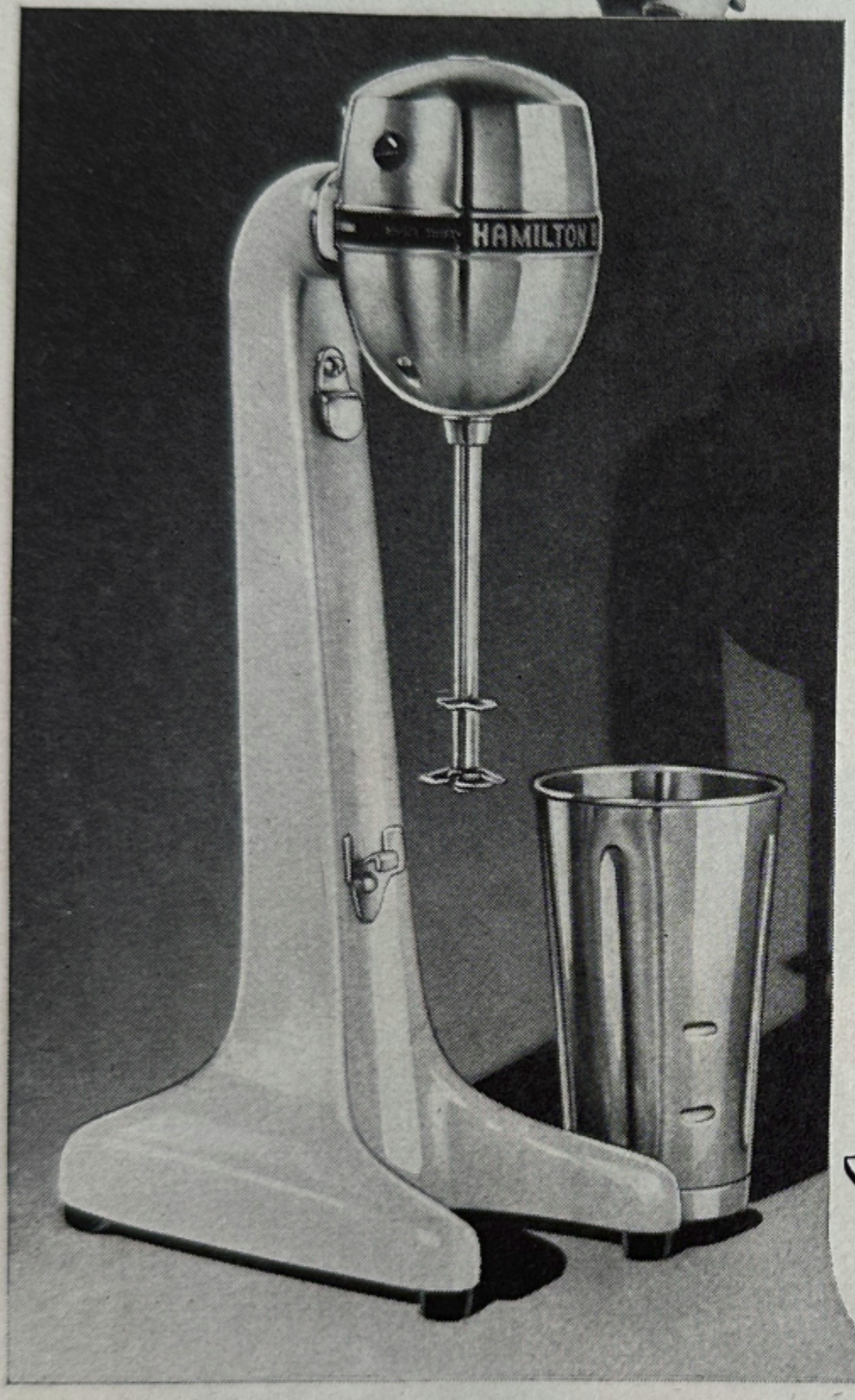
**ASK YOUR JOBBER TO ORDER FOR YOU. 38 SUGAR RATION POINTS REQUIRED FOR EACH CASE OF SIX #10 TINS, FOR SOLIDS CONTENT**

*T. M. Reg. U.S. Pat. Off. Refined Syrups & Sugars, Inc.
Copyright 1947 by Flo-Sweet Products Corporation

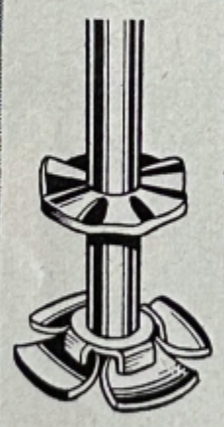

NET WT. 8 LBS. 6 OZS.
flo-sweet
TRADE MARK
MANUFACTURERS'
SUGAR SYRUP
PURE CANE, PARTIALLY INVERTED
SPECIALLY PREPARED FOR QUICK-FREEZING,
FOUNTAINS, RESTAURANTS, BAKERS & CONFECTIONERS
flo-sweet
TRADE MARK
PRODUCTS CORPORATION
A subsidiary of Refined Syrups & Sugars, Inc.
Dept. J-1
YONKERS 1, NEW YORK

# 4-FOLD AERATION

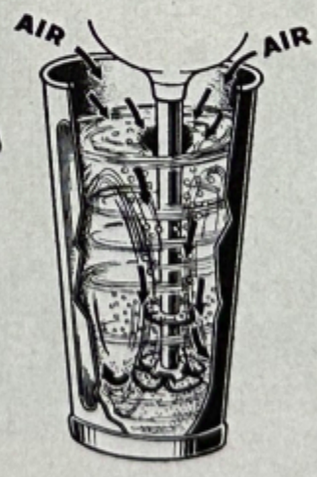
## MAKES THE DRINK THAT MAKES THE SMILE



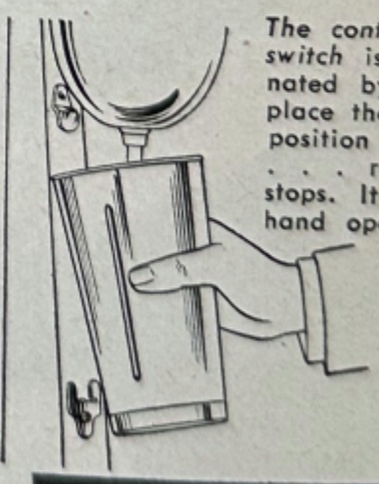

● The best tasting mixed drinks, the kind that bring customers back and mean "profit plus," are those of creamy smoothness properly aerated. The 4-fold aerator, a patented feature of Hamilton Beach mixers, enables you to make superior drinks because it breaks up hard ice cream, producing a uniform mixture without lumps . . . aerates drinks to the maximum volume . . . and *all* 30% faster than the conventional-type agitator. The 4-fold aerator of Hamilton Beach mixers makes Tastier drinks faster and lets you serve Taller drinks using your regular formula. Equip your fountain with Hamilton Beach mixers and make the drink that makes the smile. Hamilton Beach Co., *Division of Scovill Manufacturing Company,* Racine, Wisconsin.



*The patented 4-Fold Aerator* is a feature exclusive with Hamilton Beach. This close up shows the hinged-blades in an open, mixing position. When the container is placed on the mixer, the blades fold upward to push easily through hard ice cream.




*A vigorous, off-center vortex* is created by the 4-fold aerator . . . rapidly swirling the mixture around, up, and down, folding in air and thoroughly blending ingredients into a smooth, tasty drink of maximum volume.



*The container-controlled starting switch* is another feature originated by Hamilton Beach. Just place the container in a mixing position and the motor starts . . . remove, and the motor stops. It is a time saving one-hand operation.

## AND ACCURATE-MEASURE DISHERS PLEASE CUSTOMERS AND PAY PROFITS

**No underserving . . . no overserving with Hamilton Beach Accurate-Measure Dishers. That's why you can keep a check on your gross . . . know that waste from compression is kept to a minimum. And Accurate-Measure Dishers make light work of the heaviest gallonage, because both the "thumb-type" and "grip-type" models are designed for easy, fast operation.**

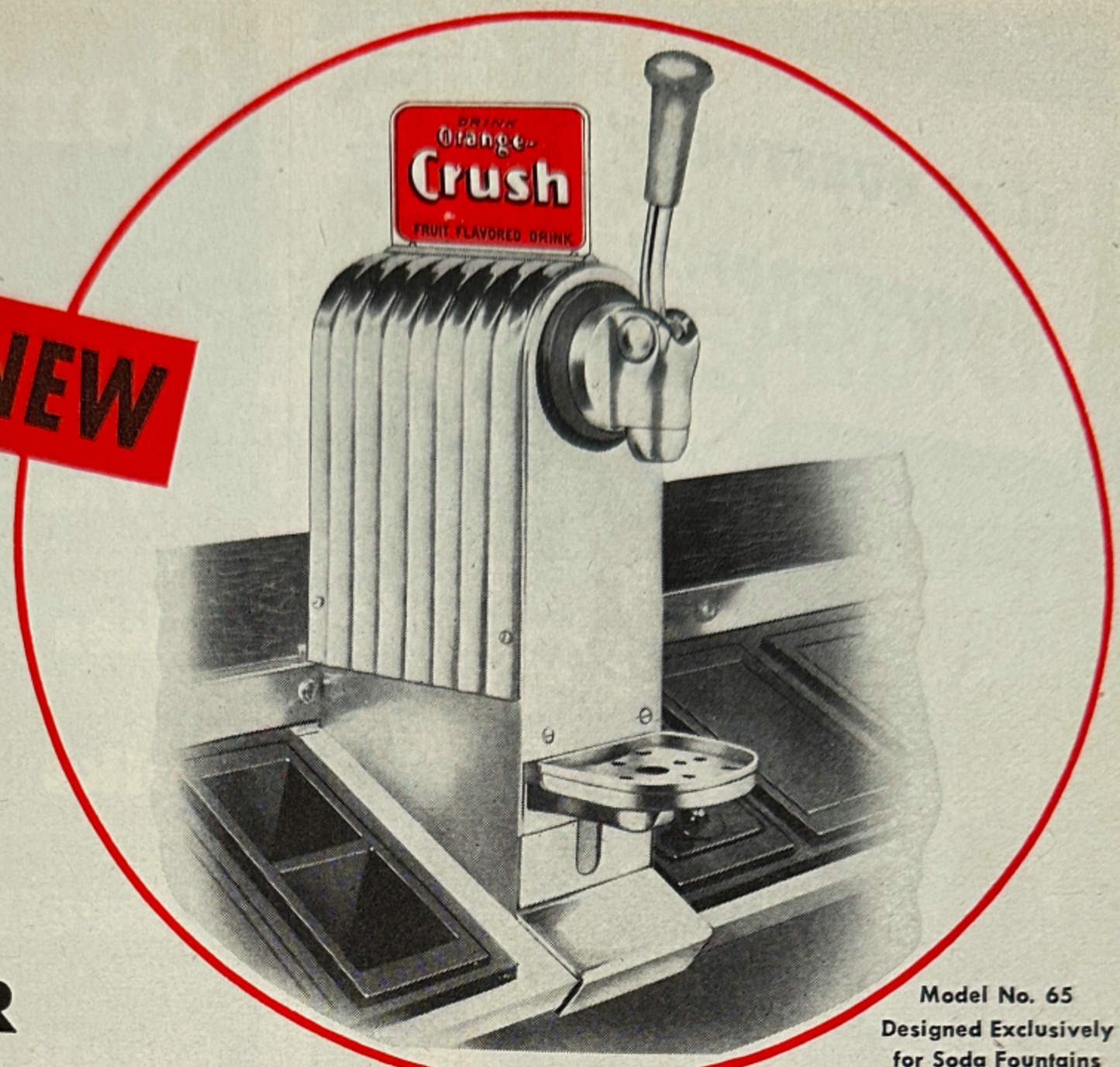
### WHY HAMILTON BEACH DISHERS WORK EASIER, FASTER

- Short shank and narrow thumb spread for easy, fast operation.
- Sharpened bowl edges reduce compression and make dipping easy.
- Fast-action, clean-cutting scraper blade, accurately fitted.
- Stainless, rust-proof metals heavily chromium plated, easily cleaned.
- Solid 18% nickel-silver bowl spot welded and soldered to shank.
- Rust-proof, drop-forged bronze shank will not break or bend.
- Hard wood or Bakelite "Sure-Grip" handles for long life.

# HAMILTON BEACH

DRINK MIXERS • JUICE EXTRACTORS • DISHERS • GLASS WASHERS • MALTED MILK DISPENSERS AND ACCESSORIES

# RAIL BASE Orange-Crush T. M. REG. U. S. PAT. OFF. DISPENSER




Model No. 65
Designed Exclusively
for Soda Fountains

## ENGINEERED FOR BUSY FOUNTAINS

● Here's a dispenser that uses no counter space and requires fountain rail space of only one syrup jar.

No icing required because it operates from your regular fountain refrigerating system.

If your fountain is long, place one at each end. Doubles your sales, by doubling your serving capacity and cutting down steps of fountain attendants.

Satin-finish stainless steel cabinet blends with fountain design yet stops the eye. Orange-CRUSH sign promotes sales.

Valve is of positive displacement type with adjustments for serving a 6, 7 or 8-oz. finished drink accurately, quickly, without waste. Cooling capacity about 75 to 80 glasses of Orange-CRUSH per hour at 40 to 45 degrees.

Easy to install on fountain rail without cutting, drilling, or the use of screws or bolts. Engineered to fit all types of fountain syrup rails. Rigid and substantial. Easy to clean.

Small investment, and minimum maintenance.

Capacity: Two-quart size occupies space of one syrup jar, four-quart capacity, space of two.

**WRITE FOR FURTHER DETAILS AND FINANCING PLAN**

**Orange-Crush**
T. M. REG. U. S. PAT. OFF.
**FRUIT FLAVORED DRINK**

Orange-CRUSH has won lasting popularity because its fresh fruit flavor comes from real tree-ripened oranges. Over 25 years of consistent advertising has made the name Orange-CRUSH familiar to millions from coast to coast. Repeated surveys prove that Orange-CRUSH is the orange drink most people think of first. You will please more people if you serve Orange-CRUSH.

**Orange-Crush Company**
T. M. REG. U. S. PAT. OFF.
**318 WEST SUPERIOR STREET—CHICAGO 10, ILLINOIS**

More of your patrons order coffee than any other item you serve. That's why it is so important that you serve uniformly good coffee day in—day out.

The Perfex brews coffee the French Drip way—always flavorfully rich and satisfying. Automatic control at every step takes out all the guesswork, assuring the same high quality at the same low cost per cup—every time—even with inexperienced help. And by extracting every drop of goodness out of each pound of coffee, the Perfex gets more cups per pound and more profit per cup.

Write for illustrations and complete information

**FRANKLIN PRODUCTS CORP.**
2155 Pershing Road, Chicago 9

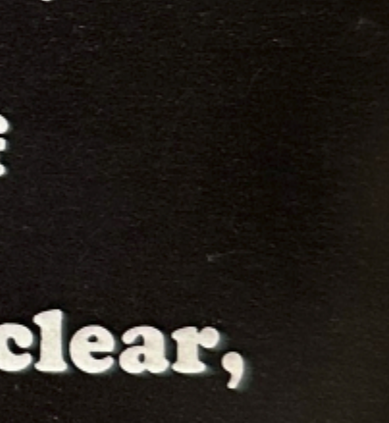
GET THE FACTS

**FRANKLIN PRODUCTS CORP.**
**2155 Pershing Road, Chicago 9**
Send full details about the PERFEX Coffee Urns.

Name_____
Address_____
Business_____
City_____ Zone_____ State_____
Your Dealer's Name_____

# Compliment Creator:

**The restaurant owner who likes to hear folks say, "Swell food— Swell drinks— Swell service", uses plenty of pure, crystal-clear, taste-free, hard-frozen iceman's ICE.**



*Cloudy, fast-melting substitutes do NOT make friends.*

*Clear* ICE *is Pure* ICE

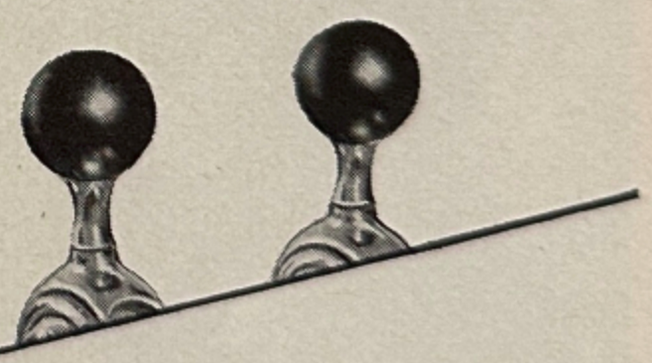
NATIONAL ASSOCIATION OF ICE INDUSTRIES
1706 L Street, N. W., Washington 6, D. C.

THERE'S A READY MARKET FOR THIS NEW FOUNTAIN DRINK

# 348% PROFIT FROM TAP WATER AND A BOX OF LEMONS

Lemon and water—as a natural way to keep regular—is fast becoming a national health habit. Twelve million people drink it regularly. Six years of Sunkist advertising assure ready-made sales at your fountain for lemon and water. Easy to prepare. Just the juice of one lemon in a 6 oz. glass filled with plain tap water. No ice or sugar required. Plenty profitable when featured at 10¢.

This year's $1,000,000 Sunkist Lemon advertising campaign is devoted to lemon and water . . . exclusively. Your customers will see this big promotion. Remind them to order when they visit your fountain. Feature lemon and water on all menu cards and back-bar strips.



**Make $27.85 lemon and water profit from $8.00 box of lemons**

| | |
|---|---|
| Box of 360 lemons | $ 8.00* |
| Water | .15 |
| TOTAL COST | 8.15 |
| TOTAL RETURN...360 lemon and water servings at 10¢ | 36.00 |
| TOTAL PROFIT per box | $27.85 |

*This price is used as an example only. The cost of a box of lemons you buy from a wholesale dealer in the U. S. A. may be more or less than the figure quoted here. Regardless of this, your profit percentage will not be radically different.

**REMIND YOUR CUSTOMERS**
*TO START THE DAY RIGHT WITH...*
**FRESH LEMON AND WATER**
*...IT'S HEALTHFUL!*

**Sunkist**
*California*
**LEMONS**

# THESE 8 FEATURES SOLVE THE SILVERWARE PROBLEM OF BUSY RESTAURANTS!

**1.** 5 oz. quality . . . 25% more than full standard.

**2.** A h-a-r-d plate for hard usage . . . due to new automatic plating.

**3.** Reinforcing overlay of pure silver on backs of bowls and tines of staple pieces . . . you can see it.

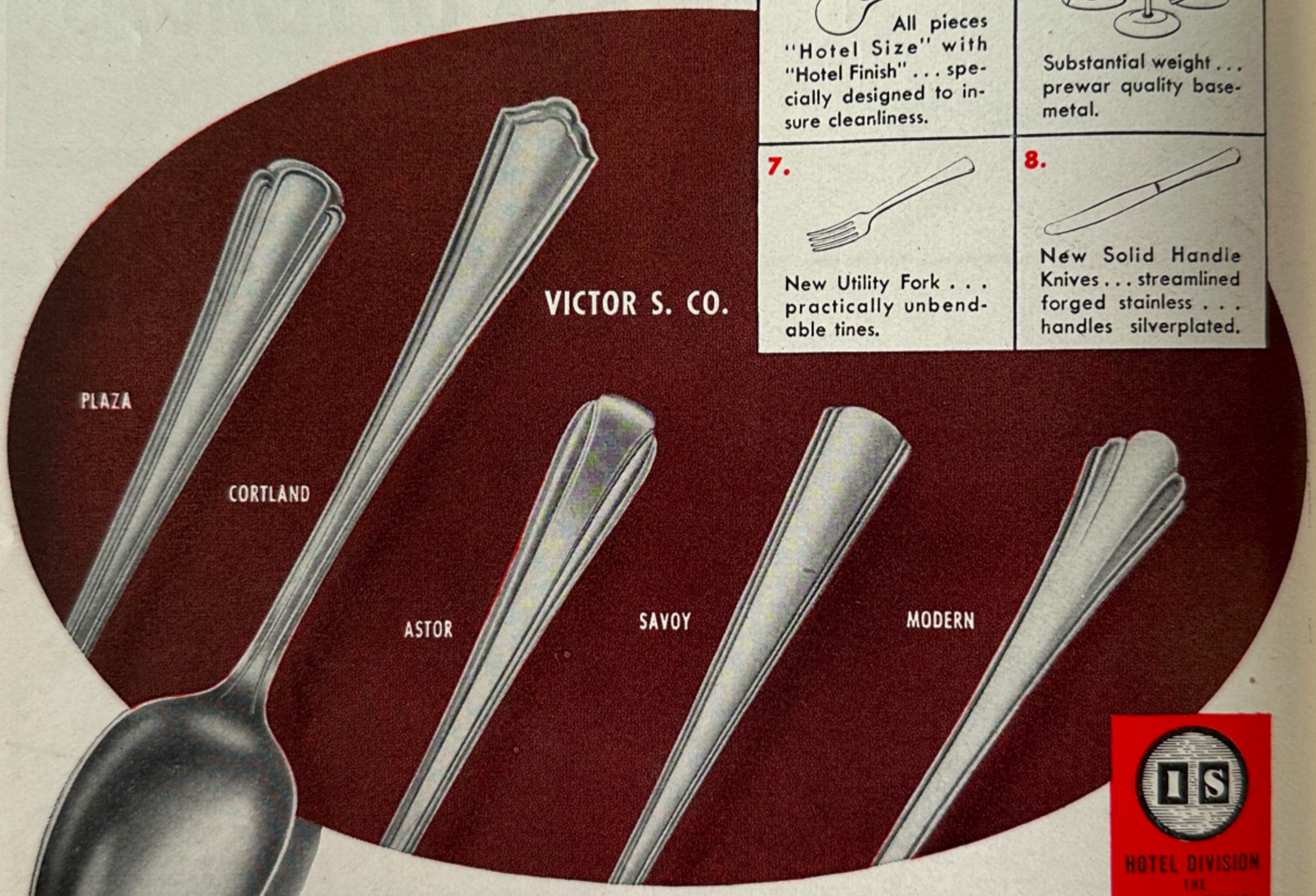
**4.** New, six inch utility Bouillon Spoon . . . one spoon, several uses.

**5.** All pieces "Hotel Size" with "Hotel Finish" . . . specially designed to insure cleanliness.

**6.** Substantial weight . . . prewar quality base-metal.

**7.** New Utility Fork . . . practically unbendable tines.

**8.** New Solid Handle Knives . . . streamlined forged stainless . . . handles silverplated.




*One* . . . it's attractive! *Two* . . . it's serviceable! Victor S. Co. meets the important silverware needs of busy restaurants . . . And the price is right!

For further information, give your food service equipment or supply dealer a call. He'll be glad to help you.

HOTEL DIVISION
THE
INTERNATIONAL
SILVER COMPANY
MERIDEN, CONNECTICUT

## THE INTERNATIONAL SILVER COMPANY

MERIDEN, CONN.

*QUALITY SILVERWARE for*

**HOTELS • RESTAURANTS • HOSPITALS • TEAROOMS • CLUBS**

# $10,000 to $50,000 Yearly Volume with DCA Donut Department

Today many departments are doing anywhere from $10,000 to $50,000 yearly volume. Gross profit runs consistently between 55% & 65%, with remarkably high net. Yet this department occupies a space of less than 40 sq. ft.

For 25 years the Doughnut Corporation af America has worked closely with leading chain stores in the operation of DCA Automatic Donut Departments.

Today, it is an accepted fact that these departments are among the highest producers in the entire chain store field.

Complete details are available at your headquarters.

**DOUGHNUT CORPORATION OF AMERICA**

393 SEVENTH AVENUE, NEW YORK 1, N. Y.

*Branches in Principal Cities Including Toronto and London*

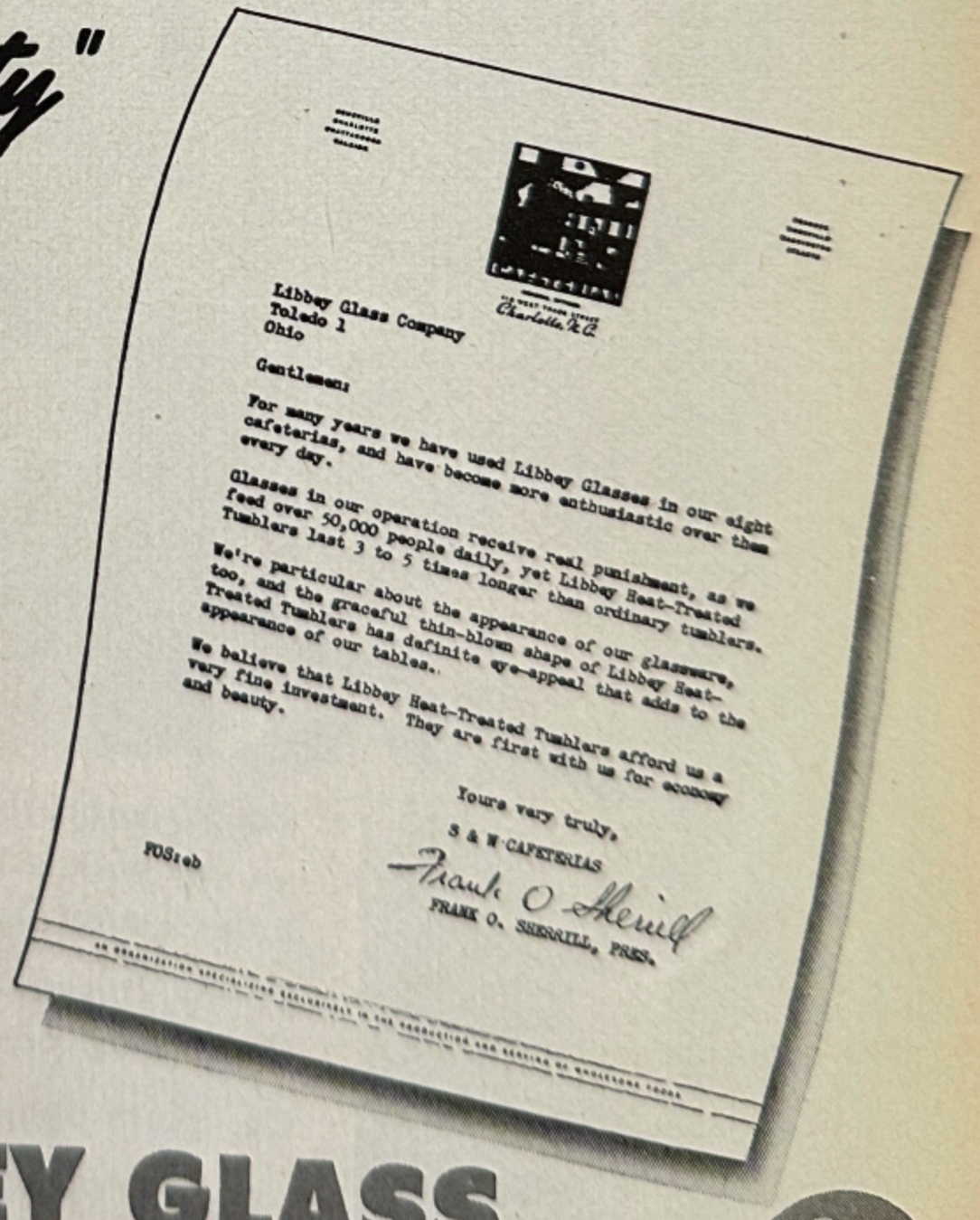
Interior view of the spacious S&W Cafeteria in Raleigh, North Carolina, where diners enjoy the fine atmosphere, good food, and attractive table service.

# "LIBBEY HEAT-TREATED TUMBLERS ARE FIRST *for Economy and Beauty"*

THIS ENTHUSIASTIC LETTER from Mr. Frank O. Sherrill, President of the eight well-known S&W Cafeterias in the South, is typical of reports from experienced restaurateurs praising the advantages of Libbey Heat-Treated Tumblers.

The economy of these tumblers that last 3 to 5 times longer than ordinary tumblers in spite of over 50,000 meals daily, and the table-gracing beauty of their thin-blown shape . . . these are the reasons Libbey Heat-Treated Tumblers are given such enthusiastic preference over other tumblers in restaurants all over the country.

Ask your supplier for samples of Libbey Heat-Treated Tumblers, or write directly to us.



Libbey Glass Company
Toledo 1
Ohio

Gentlemen:

For many years we have used Libbey Glasses in our eight cafeterias, and have become more enthusiastic over them every day.

Glasses in our operation receive real punishment, as we feed over 50,000 people daily, yet Libbey Heat-Treated Tumblers last 3 to 5 times longer than ordinary tumblers.

We're particular about the appearance of our glassware, too, and the graceful thin-blown shape of Libbey Heat-Treated Tumblers has definite eye-appeal that adds to the appearance of our tables.

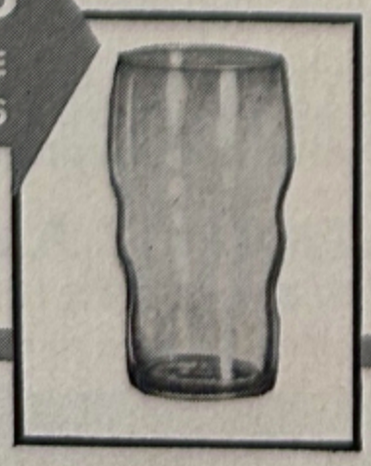
We believe that Libbey Heat-Treated Tumblers afford us a very fine investment. They are first with us for economy and beauty.

Yours very truly,
S & W CAFETERIAS
Frank O Sherrill
FRANK O. SHERRILL, PRES.

FOS:eb

Authority on restaurant management, Frank O. Sherrill, President of the eight S&W Cafeterias since 1928, was President of the National Restaurant Association in 1936.

**GUARANTEED**
A NEW GLASS IF THE SAFEDGE EVER CHIPS



# LIBBEY GLASS

Libbey HEAT-TREATED

**Libbey Glass Company, Toledo 1, Ohio**

# Presenting the 1947

# MAINTENANCE MANUAL

The *Fountain-Restaurant Maintenance Manual* which has been so well received in past years by our readers is once again presented in its annual edition as a service to chain store fountain personnel. Even though new equipment is starting to make its appearance and—it is hoped—will continue to come off the production lines in increasing quantity, maintenance will remain an important consideration. When all of the outdated fountain equipment has been replaced there will still be a need for careful, intelligent maintenance of equipment.

In this Manual CHAIN STORE AGE presents the accepted methods for periodic care of fountain and kitchen equipment, as recommended by chain store operators and by manufacturers.

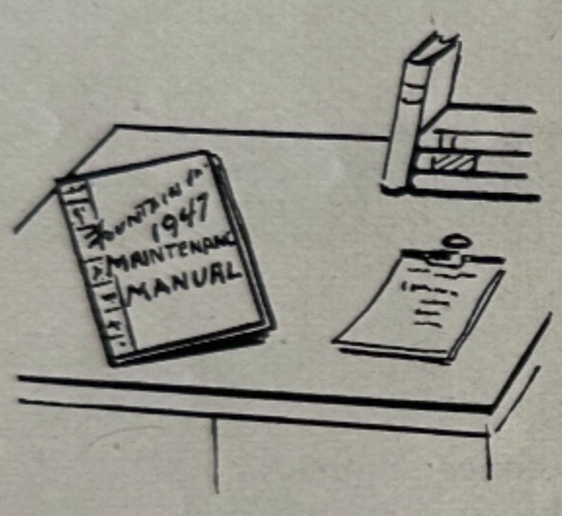
The Manual has again been compiled and edited by John Poulos, editor of the *Fountain-Restaurant Section* of CHAIN STORE AGE. In this work, Mr. Poulos has enjoyed the cooperation of a number of chain store fountain operators and of key men in the fountain and kitchen equipment field. CHAIN STORE AGE is grateful to these men for their generous assistance.

# 6 steps to efficient maintenance

## 1. KNOW YOUR EQUIPMENT

**A.** Avoid service slow-downs and costly repairs by keeping your equipment in top operating condition. To do this you must know its maintenance requirements.

**B.** Keep manufacturers' service manuals, instruction charts, spare replacement parts and maintenance tools in one place for quick reference and use. Have the Chain Store Age Fountain - Restaurant Maintenance Manual readily accessible.




**C.** Make good use of the service departments of the public utilities, equipment manufacturers, soft drink and ice cream suppliers. They are eager to advise and assist in keeping equipment at your fountain in good working order.

**D.** Information in this Manual is applicable in the main to every type of equipment and conforms in general to maintenance methods approved by most chains. However, there may be cases where special equipment is used or where the suggestions in the manual are contrary to company instructions. In that case be sure to follow company rules.

## 2. PRACTISE "PREVENTIVE" MAINTENANCE

**A.** Make frequent overall inspections of the entire department when it is in full operation: (a) Listen to noises in machines; note the efficiency of motors, pumps, and other units; watch flow of water through drains. (b) Notice how help handles equipment so that you can break bad habits and improve training of new and old help. (c) Make note of repairs that should be made when traffic slows up. An ounce of prevention will save your time and also avoid equipment breakdowns.

## 3. TEACH CLEANLINESS AND SANITATION

Teach employes the importance of proper maintenance of equipment and supplies. This will give them more of an interest in their work than merely telling them it must be done or that the local health authorities insist on it. Employes must be taught that the public's health lies in their hands and that they can prevent the spread of disease to customers and themselves through the proper washing and cleaning of all fountain items.

## 4. SCHEDULE YOUR MAINTENANCE

Set up a work schedule for cleaning, lubricating and inspecting your equipment. On this schedule, list all daily, weekly, monthly and quarterly tasks for every type of equipment. Keep this work schedule where the employes can see it. On pages 38 and 39 of this manual there is a suggested work schedule to follow.

## 5. USE PROPER TOOLS

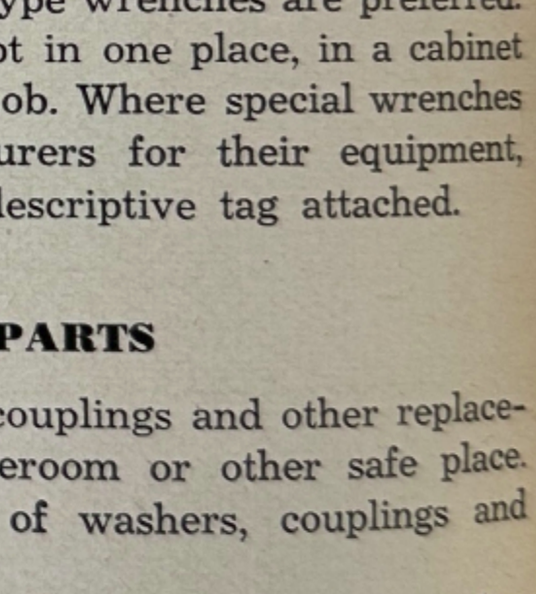
**A.** Train employes to use only the proper tool on all simple jobs of upkeep and repair. Do not permit employes who "like to fix things" to tamper with valuable equipment. Care should be exercised even in simple repair work. For example, wrenches must fit nuts and couplings snugly. Box type wrenches are preferred.

**B.** See that tools are kept in one place, in a cabinet or a box, when not on the job. Where special wrenches are supplied by manufacturers for their equipment, such tools should have a descriptive tag attached.

## 6. CONTROL REPAIR PARTS

**A.** Keep extra washers, couplings and other replacement parts locked in storeroom or other safe place. Make frequent inventory of washers, couplings and other repair aids.

**B.** If it is impossible to get local service firms or distributors to repair or rebuild equipment or appliances, send such units promptly to the manufacturer or your home-office service department. Follow your chain's instructions closely on these matters.




**C.** When units like mixers and toasters are to be returned to manufacturers or the chain's maintenance department, pack in proper-sized cartons with sufficient packing material of the right kind to get the units safely to their destinations. Never use loose packing material like straw as that might get into motor.

# Fountain Care

## FOUNTAIN EXTERIORS

Don't scratch!

**Avoid Harsh Abrasives.** Gritty compounds used on stainless steel, chrome, nickel alloy, porcelain, plastic exteriors and trim scratch such finishes. Wipe off only with a damp cloth.

**Use Clean Towels** to wipe off metal exteriors. Greasy cloths leave streaks. Keep clean towels handy for immediate wiping up of anything spilled on these metal surfaces.

no grease

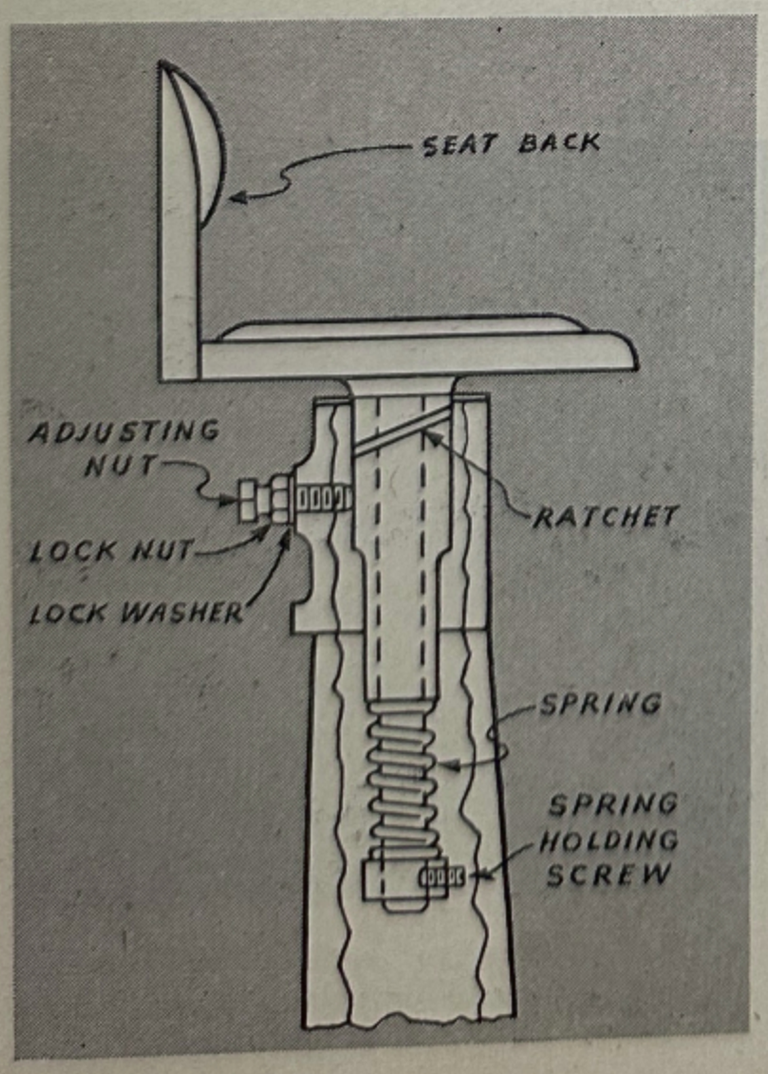
## STOOLS

**Wash Stool Pedestals** and metal seat-tops each morning with hot water and soap. Wipe dry.

Check 'em!

**Check Stools** to see if seat screws need tightening or if stool pedestals are loose at base. Tighten immediately to prevent breakage of stools, customer discomfort and accidents.

**Care for Leather.** Wash all stool leather or synthetic coverings weekly with solution of soap and warm water.




**Backless Stools.** Apply vaseline or motor oil on stool rod every three months. Do not leave pedestal unguarded when seat has been removed.

Mark that on your calendar!

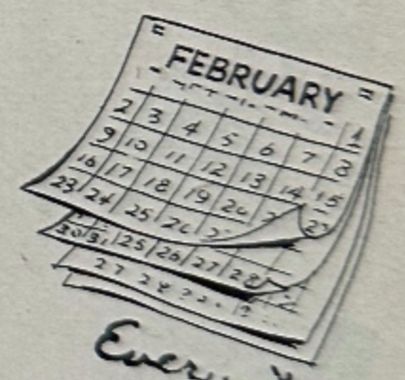
**Backrest Stools.** Straighten and adjust in the following way:

1. Tighten base nut which holds stool to floor. To do this, loosen adjusting nut under seat and lift seat out to get at base nut. Only a stool wrench will reach this nut. Make sure such a wrench is handy.
2. Loosen adjustment screw under seat until housing is free, then center seat and tighten adjusting nut with box-type wrench.
3. Be sure to tighten lock nut to hold adjustment. If nuts are ever removed, replace lock washer to hold nuts from turning.

make sure it's tight

**Lubricate Stool Mechanism.** Oil older backrest stools every 60 days. Newer units should be lubricated every third month. Oil when making seat adjustments to save time.

Lift out seat unit and use a little heavy motor oil on shaft. Put heavy grease on metal fitting that rests between the seat bracket and the spring that surrounds the center shaft.




Every two months

## COUNTER TOPS

**Clean Top Slabs** by washing with soap and warm water at closing. Wipe off each morning with cloth.

Don't use gritty powders for they will scratch the finish.

Keep counter tops dry by promptly wiping up spillage.

Good advice!

**Wax Synthetic and Linoleum Tops** each week to preserve them. Do this after a thorough washing with hot water and soap. Dry before waxing.

**Reset Loose Marble Slabs** with plaster of paris. Caulk openings to prevent seepage.

Fill openings in joints on synthetic and wood counters promptly with seam sealer. This will prevent mois-

Check the joints!

ture from penetrating openings to damage the slabs and loosen tops of fountains.

**Prevent Burns and Discoloring** upon synthetic and wood tops. Never place hot dishes or pots directly upon such slabs.

## DRAFT ARMS

**Never Jerk or Lean** on draft arms. They are easily broken or pulled out of line. Nozzles should be removed and washed twice a week.

**Do Not Allow Draft Arms to Leak.** Dripping soda water means loss of carbonic gas and will keep your carbonator running unnecessarily. Leaking fresh water also makes the refrigeration machine run too much.

DON'T waste gas →

**Two Types of Draft Arms** are used on fountains—the yoke type and the pistol grip type. The accompanying charts show the method of adjusting or replacing washers in both types. If the draft arms do not shut off properly it is probably a worn or damaged washer.

### PISTOL GRIP TYPE

1. Unscrew and remove side cap using draft arm wrench, or any piece of 3/16″ round rod.

2. Lift handle up and out exposing hexagon leather washer. Use knife blade inserted through handle opening to pick out washer.

3. Insert new washer **smooth side out** being sure the holes are properly arranged as in the illustration.

4. Examine bakelite tumbler (in handle) for scratches or wear. Replace if necessary.

5. Smear clean vaseline on tumbler face and friction disc on opposite side of handle.

6. Re-insert handle and tighten side cap just enough to afford smooth operation.

### YOKE TYPE

1. A slight tightening of take-up or set screw (see sketch at upper right) may be sufficient. If not take the following steps:

2. To dismantle head loosen set screw, remove pivot screw, remove blank side cap, and then unscrew side cap, as illustrated, with spanner wrench; remove old washer and replace with new one with smooth face out so that washer holes line up with those in head. Put a thin film of castor oil or vasoline on smooth face of washer.

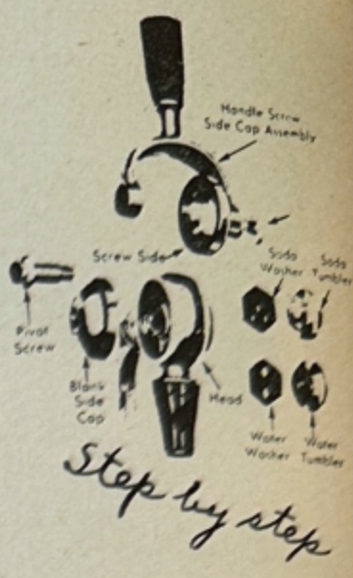
Reassemble: First, put handle, tumbler and screw side cap back and tighten with wrench. Then slip other side cap in place and replace pivot screw. Tighten set screw slowly, working handle back and forth to seat washer and tumbler, until the draft arm works properly and does not drip.

3. Check water or soda tumbler before putting new washer in place. If face of metal is scored or has hair lines, replace with a new one or smooth old one to prevent dripping. Reassemble as suggested.

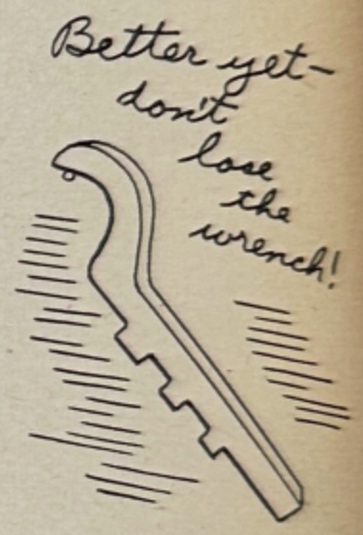
4. If tumbler is not badly scored, the face may be smoothed by this method:

Place a piece of fine crocus cloth on a hard flat surface; then polish tumbler face by rubbing it on the crocus cloth with a circular motion. Hold tumbler perfectly flat on cloth so that outside edge will not be rounded. Inspect to see that edges are not rounded and that surface is smooth before replacing with new washer in draft arm.

5. Take care of spanner wrench. If yours is lost, a blunt-nail set can be used in removing and replacing the screw side cap. Hardware dealers carry nail sets.




Step by step



Better yet—don't lose the wrench!

**Replace Leather Washers** three to six times a year, according to amount of daily use of draft arms, to assure less bother with leaks. Use care in putting in washers to prevent damage to tumblers and threads of the screw cap.

## PUMPS

No foreign entanglements, please →

**Wash Pumps** with care to avoid picking up foreign matter in them. If sink is used to wash pumps, first clean it

**Adjust pumps to reduce or increase amount of syrup or other liquid. Check the pumps daily with measuring glass.**

out thoroughly to avoid foreign matter, fruit shreds or tiny bits of glass from being there, which may be sucked up into pump. Law suits have been brought against fountain operators because pumps have discharged material of this type into sodas and sundaes.

1. Wash pump in hot water by pressing on plunger and forcing water through the discharge tube and spout.
2. Cool pump with cold water and drain thoroughly by holding open the disk valve, then turning the pump over and draining water from discharge tube and spout.
3. Dry pump before placing back in syrup rail.

Syrup Pumps should be cleaned at least once a week; chocolate pumps however should be washed daily.

Chocolate Pumps must be cleaned thoroughly every day because crystalization forms rapidly which clogs the pump and spoils the syrup.

Cream and Milk Pumps should be taken apart and every piece scrubbed with soapy water and a brush then scalded with boiling water. Chemical solutions help in the sterilizing process, but they do not remove congealed milk or cream from crevices. This can only be done with a brush and thorough cleaning. Leave milk and cream pumps out on the backbar overnight for airing.

**To Adjust Pumps** to reduce or increase amount of syrup or other liquid, follow manufacturers' instructions. One type is adjusted by turning the plunger head and locking with the adjustment pin. The other type is set by turning an adjustment collar after the adjustment sleeve has been pushed down.

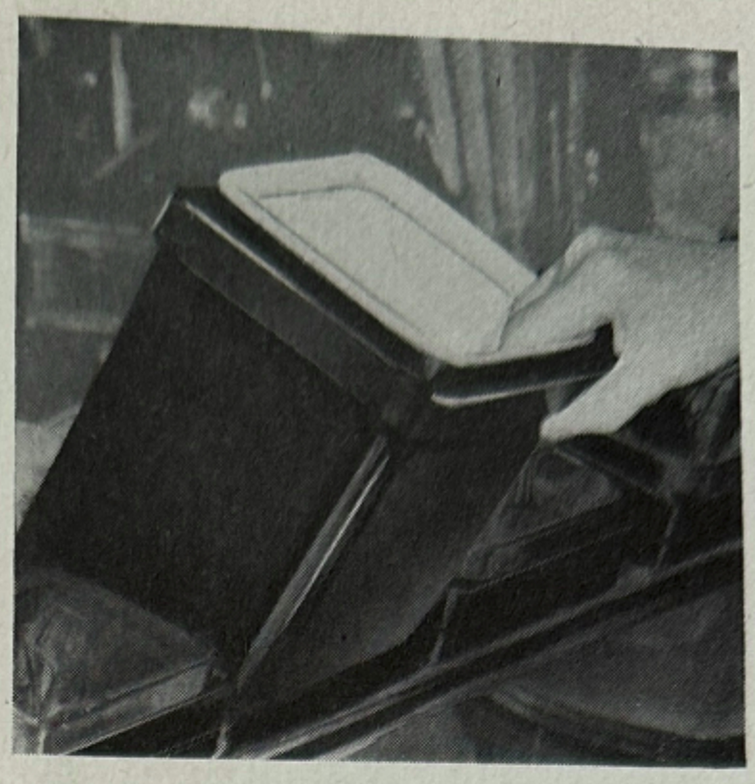
## JARS

**Chocolate Milk and Cream Jars** should be cleaned thoroughly at the end of each day, but should not be refilled until morining. Use scalding water on jars as well as on the pumps. Clean thoroughly because bacterial deposits quickly endanger health of customers.

**Crushed Fruit Jars** should always be washed and dried well before they are refilled.

**Clean Other Jars and Covers** weekly, after closing time. Carefully remove all empty or near-empty syrup and crushed-fruit jars.

**Wash Jars One at a Time** with hot, soapy water and thoroughly rinse in



**Wash jars in hot water. Jars for cream, milk or chocolate should be washed at the end of each day and left out to dry.**

hot water. Cool with water and refill. Hold each jar firmly while washing and replacing in rail to assure long life for this fountain equipment.

Broken or Cracked Jars provide excellent spots for bacteria deposit and growth, and for cuts to employes' hands. Remove them immediately.

Never Use Polish on jars or tops as it may get into tanks and spoil the fruits and syrups.

## SYRUP RAIL

**Clean Rail** (trough under and around syrup jars) thoroughly each week. Clean water baths lengthen life of block-tin leaders and rail linings. Acids in syrups, minerals in water and lactic acid in milk, if allowed to accumulate, will damage metal.

**Never Pour Hot Water** into rail. Melt ice with cold or slightly warm water after stopper or standpipe has been removed to prevent damage. It is not necessary to melt all the ice formation. Rinse rail with cold water; then replace stopper or standpipe and fill trough with cold water to overflow level.

**Flush Out Dry Rails.** Use cold water three times a week. A half-inch or "shower" hose will do the job.

**Drain Pipe.** Clean Out Drain Pipe leading from drip plate each week by pouring a solution of hot water and washing soda in the drip plate. This solution cuts away sludge containing carbonic acid and other matter which, if left, corrode and eat away metal pipe. Use a soft brush to free foreign matter in drains. Where clean-out

plugs are in drain-pipe T's, the plugs should be removed for cleaning of lines.

**Drain Trough.** Clean drain trough where fountain has such a trough under crushed-fruit jars in dry storage compartment. This trough should also be washed down and soft brush used to clean out sludge.

## WATER-COOLING COMPARTMENTS

**Dry or Instantaneous Type** water coolers require no attention on the part of the operator and should not be molested or adjusted. Ordinary cleaning or hosing is all that is required.

**Water Bath for Wet Coolers.**

**Clean Coils** of any dirt accumulation with a soft bristle brush every month. It is rarely necessary to remove all the ice from this compartment; only clean off surface of ice.

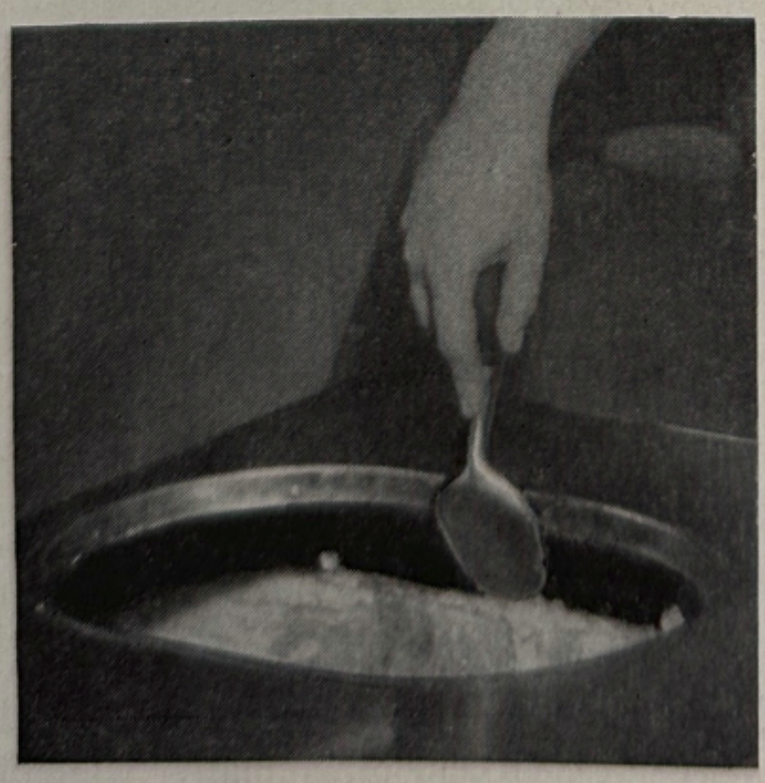
**Flush Out Foreign Matter** in the water bath. This can be flushed off by using a small hose. This overflow carries off material to dry storage section drain.

**Change Water Bath.** This water bath should be changed each month to eliminate, as far as possible, accumulation of foreign matter. Ice around the drain-plug opening can be melted by using a hose to flush out hole after removal of plug. Never use ice pick.

Change water at end of day because it requires considerable time to bring temperature down and this would put a heavy load on condensing unit if done during busy hours.

**Safeguard Coils.** Be sure, in cleaning coils and compartment, that water cooling coils are not jarred or pushed to cause a break.

**Water-Cover All Coils.** For proper operation of cooling section, see that water comes up high enough to cover all coils. Any excess should be drained off. Lack of sufficient water to cover coils will result in insufficient cooling.



**Remove excess frost at top of sleeves with spatula or stiff brush. Never use a sharp instrument that may damage walls.**

## CREAMER UNITS

**Sleeves** (openings in which containers are placed) must be kept free of ice that falls to the bottom. Excess frost around tops causes long condensing unit operation to keep area cool enough. Because temperature in ice cream compartments ranges from zero to 10 degrees above, never use hot water in sleeves or on tops.

Clean Out Sleeves when empty containers are removed. Use a dull scraper like a spatula or putty knife—never a sharp instrument that will damage walls.

Remove Excess Frost at top with stiff brush or spatula. This, too, should be done when sleeves are empty because frost particles or bristles may fall into ice cream.

**Lower Ice Cream Containers**—never drop them into place or upon the section top. It takes no longer to do this work the right way.

**Care of Lids.** Lift and replace ice cream section lids with care. Dropping, banging or prying lids damages them. Never use ice cream scoops to pry open lids; that wrecks the ice cream scoops and may damage lids. If lids stick because of frost, wring out a clean towel in warm water, place it on edge of lid and you can lift it.

**Stainless Steel Covers,** hermetically sealed, can be thoroughly washed—even be immersed in boiling water for sterilization.

**Plastic Covers** should be cleaned only with warm water and a cloth. A mild soap may be used, but never laundry compounds or soaps. Never dip ice cream lids into or leave them in water as that may waterlog and damage them. Cleaned plastic lids should be polished only with salad oil or high-grade wax.

**Shut Down Unused Boxes.** Do not operate any ice cream storage boxes not in use. Stores with extra cabinets may find, in cold weather, that one or two may be sufficient. In small stores the fountain storage section may hold enough stock between deliveries. Operating any unused storage

box is a waste of current and equipment. Clean and dry thoroughly or strong odors will develop.

If an unused storage cabinet is cut off, have an ice cream service man check to see that machine valves are closed so that gas will not leak out.

Check for gas leaks!

## CHIPPED ICE SECTION

**Clean Out Regularly** or sludge will gather at the bottom causing dirty ice to be served at your fountain. Wash thoroughly every week with bicarbonate of soda solution.

Two more weekly chores

## STORAGE COMPARTMENTS

**Wash and Flush Weekly.** Walls and floor should be washed with a clean cloth soaked in a solution of warm water and bicarbonate of soda. If storage compartment is not fitted with an electric light use a flashlight to make sure that all corners and drains are free of slime or other dirt.

**Clean Out Compartments Daily.** Make sure that milk and other perishables are used in the order they are received so that no old stocks accumulate.

First in-first out (FIFO)

**Handle Carefully.** Handle cream and milk containers with care to prevent loss and breakage. If milk and cream are spilled in compartment, clean compartment promptly with a cleaning compound and hot water to keep compartment sanitary and free of odors.

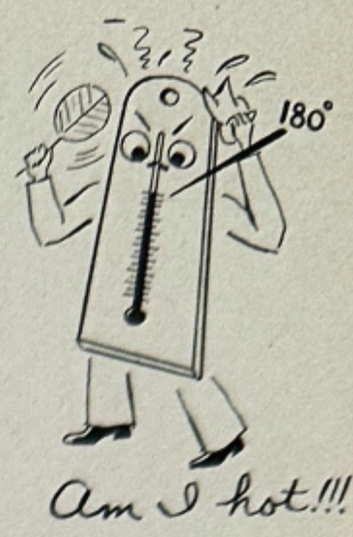
## DISHWASHING

The merchandising value of clean dishes can not be overestimated, but a much more important reason for maintaining high standards of sanitation in dishwashing is to prevent orally communicable diseases from spreading to your customers and employes—and the people with whom they come into contact.

### Washing Dishes by Hand:

Wash them quickly—and wash them well!

1. Stack soiled dishes in orderly fashion. Disorderly piles of dishes slow down work and increase breakage.
2. Wash dishes before the food residue dries and hardens on them. It takes longer if the leftover food is permitted to dry.
3. Scrape dishes thoroughly with a brush, squeegee or by hand.
4. Wash dishes in soapy water at a temperature of 110° to 120°. Change your soapy water frequently to keep it clean and hot.
5. Rinse in clear warm water at a temperature of 120° to 140° to remove all soap.
6. Immerse in clear hot water at a temperature of 180° for at least 20 seconds. If chemical sterilization is permitted, or required, in your locality check with health authorities on approved chemicals, formula strength, rinse-time periods and other necessary information.



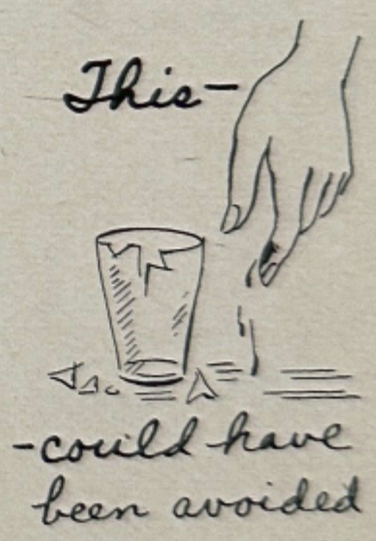

**Washing Dishes by Machine.** Detailed suggestions on dishwashing by machine, and maintenance of dishwashing machines will be found in the Kitchen Equipment section of this Manual.

## GLASSWASHING

**Three Methods of Washing:** (1) Hand washing; (2) Roto-type machine scrubbing; (3) Enclosed spray machine and miniature dishwashing machine operation. If machines are used, be sure to demonstrate accurate way to do the job before any employe is assigned to it; if handwashing is followed, also train employes in safe, easy way to do work.

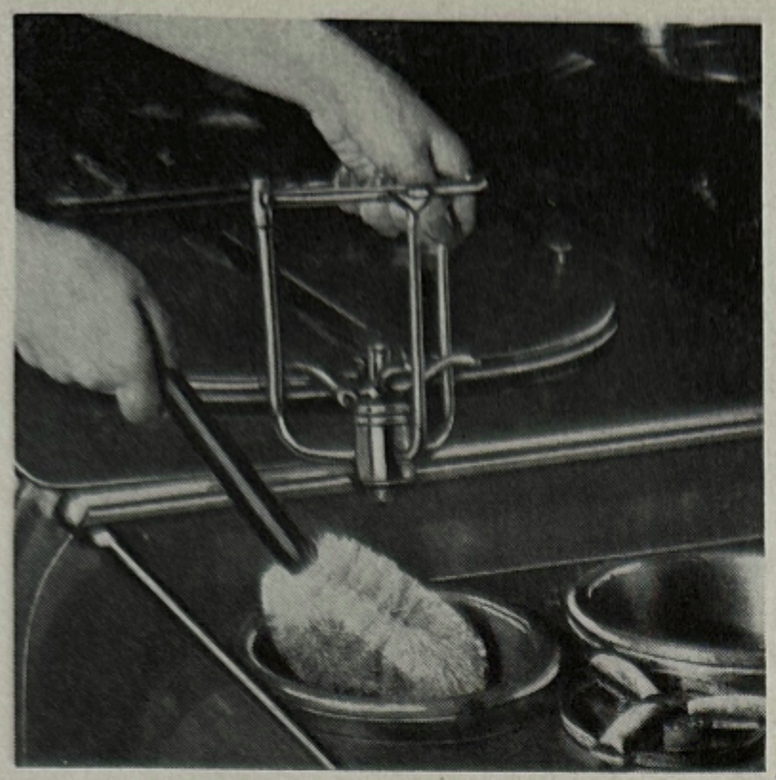
**Save Glass and Fingers** by following these practices, whatever type of glasswashing is used:

1. Empty glasses of straws, cigarette butts, paper and ice before putting glasses in sinks or machines. Pre-rinse syrups and milk residue from glasses before washing.
2. Wash glasses immediately after use. If this is impossible, fill glasses with warm water to prevent syrups and milk from hardening on interiors.
3. Never put glasses into sink or machines with plates and cups. This causes breakage and accidents.
4. Do not wash thin glasses, like cola units, and heavy tumblers together. Separate thin and heavier glassware to prevent breakage and cuts.
5. Prevent breakage of ice-chilled glasses by letting them warm up a few minutes after ice or cold drinks have been flushed out with cool water. Chilled glasses thrust into hot water readily crack.
6. Air-dry glasses, if possible, by placing them upside down on wire drying trays after rinsing. Air-drying on trays saves time and eliminates lint getting on glasses.




### Washing Glassware by Hand

1. Use a detergent washing compound—one that cuts grease and dirt and does not leave lime deposits on glassware.
2. Know the local health depart-



**Take the glasswashing rinsers out and thoroughly scrub the parts with a brush every week to prevent slime accumulation.**

ment regulations on glass- and dishwashing. This helps you to use proper cleansing and germicidal compounds.

3. Instruct new employes in using right portions of cleaners and germicides to prevent waste of supplies and to make sure solutions are sufficiently strong to do the work.

4. Always hold glasses firmly with fingers near base while washing each with a circular motion of the brush.

5. Handle glasses in hot water quickly. Submerged for a few minutes in boiling hot water, glass expands and becomes brittle.

### Washing with Rotary Brush Scrubber

1. Make sure solution is right and that water temperature is also within minimum requirement of local health laws.

2. Hold glass with finger near base when thrusting it into washer so that inner and outer brushes can do better work. Never hold glass in palm of hand. Holding by fingers gives freedom in placing glass in right position, in quickly withdrawing it from rinse and in placing glass on drying rack or in basket. Holding by fingers is always the safe way because glasses usually break at the bottom. If held in palm, such breaking would mean a cut hand.

### Cleaning Machine

1. Follow manufacturer's instructions for keeping machine in top operating condition.

2. Remove brushes at closing time, thoroughly wash them, clean bristles and set up brushes to dry over night. If brushes stand in water over night, they quickly deteriorate. Where a store has two sets alternate them to assure longer life for each set.

3. To clean brushes, wash in solution of two quarts of water with one-fourth to one-half cup of washing compound. Rub bristles between fingers in solution until thoroughly clean. Restore upright position of bristles with fork.

4. Each week remove brush drums and grease bearings. Wipe excess grease from shaft.

## DRAIN and WORK BOARDS

**Drain Cleaners** may be used, but they must be selected and used with extreme care. Pipe cleaners are dangerous where food serving is done: (1) The caustics in cleaners may burn careless employes; (2) such chemicals should not be handled near foods; (3) most cleaners also give off disagreeable odors or fumes. If a cleaner is used, select one without odor and use it with care. Your plumbing supply dealer will recommend a good cleaner.

**Call Plumber Promptly** if plunger-hot water treatment or pipe cleaner does not clear outlets. A line stopped up for a few hours means unsanitary conditions and inconvenience.

**Clean and Dry** drain boards daily. Doing this job thoroughly and regularly prevents unpleasant odors, assures cleanliness and preserves units.

Clean work-board units, refuse chutes, dipper wells and glass rinsers daily to prevent any unpleasant odors.

Pour a sal soda and boiling water solution into these chutes, wells and drains to cut grease and cleanse the various units.

## SINKS, DRAINS

**Keep Clean** of food particles and grease. Wash out with scouring powder several times on busy days. Before dishes and silverware go into sinks, be sure garbage is scraped off and put into garbage cans to avoid clogging of sinks.

Grease can cause trouble for you

**Use Receptacle for Grease.** This is a sure way to keep grease from slogging sinks. Remember, grease solidifies more quickly in winter than on hot days.

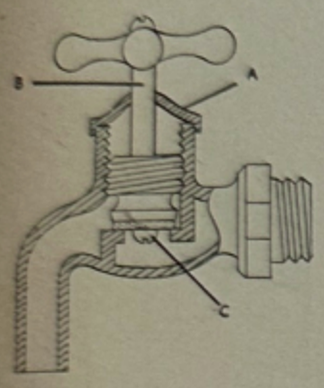
To prevent clogging of drain pipes, pour a solution of boiling hot water and recommended soda into each sink or any other similar outlet each day.

**Inspect Flow of Water** from sinks weekly. If openings do not drain freely, immediately use rubber plunger and plenty of hot water, the hotter the

better. Put plunger directly over opening and move plunger up and down with a firm motion to get maximum suction on up-pull and maximum pressure on down-push.

## WATER FAUCETS

**Stop Water Waste** from dripping faucets by replacing worn-out washers. Leaking water faucets mean higher water bills. More gas or electricity will also be needed to heat the wasted water. Follow this easy procedure:




1. Shut off water in line leading to faucet. If this is on main line at fountain or in kitchen, do work after closing.
2. Remove main nut under lever (A on sketch.)
3. Remove valve stem (B.)
4. Remove screw (C) holding old washer on valve. Replace old washer with new one and screw tight.
5. Replace valve and turn to right until tight.
6. Screw down main nut (A.)
7. Turn on water and test faucet.

## GARBAGE CONTAINERS

**Only Metal Garbage Containers** with tight-fitting covers should be used to keep out rats and prevent odors.

Wash with hot water and sal soda at least once a week.

**Close All Containers** at night. Do not leave any garbage under fountain or in store overnight.

## FLOOR RACKS AND MATS

**Clean Floor Racks and Mats** at closing time. Stand up racks, if possible, for thorough drying.

One accident—coming up!

**Broken or Damaged Slats** in wooden racks should be promptly repaired to prevent accidents.

**Make Matting Last** by following these rules:

1. If made of rubber, keep matting away from oil, grease and acids. They will destroy the matting.
2. Scrub both sides of matting with deck brush and clean, luke-warm water. Use only the cleaner approved by matting manufacturer. Harsh materials shorten life and fade colors of matting.
3. Do not wash in direct sunlight.
4. Use ample water in rinsing.
5. Dry thoroughly before returning to use. Solid molded mats should be stood on sides to drain and dry. Link mats should be rolled up loosely and stood on end to drain and dry.
6. Clean floor regularly under matting.
7. Never drag heavy or sharp-cornered objects over matting. Do not throw cans or cases on matting.
8. Never pull a large mat so that it will scrape against anything.
9. Do not roll solid mats tightly; that may crack them.
10. Store in dry place away from heating equipment.

## GENERAL CARE

**Keep Ice Picks** and other sharp tools away from fountains. Never use sharp instruments in cleaning or defrosting any part of a fountain. Block tin pipe is thin; a hole is difficult to solder. Linings of compartments are easily punctured. Stainless steel, nickel alloy and other metals are readily scratched. Use a stiff brush.

Handle boxes, cartons, tanks, ice cream containers carefully and place them in their proper places. Carefulness here saves precious metals.

This is important!

**Care of Covers.** Carefully lift compartment covers; let them down gently. Dropping and banging splits lids, breaks off rubber collars which are necessary to make lids fit snugly. Prying open with scoops usually damages both scoops and lids. If lids stick because of ice, use a towel wrung out of hot water.

**Fountain Mechanism.** Don't try to repair fountain mechanism unless you are well trained in such work. Follow service policy of your chain. If any part of the fountain does not work properly and the cause is not easily found and repaired, get in touch with your local service company or company supervisor.

—so is this!

## BACKBARS

Customers judge

—a fountain by its backbar

**Keep Backbar Clean and Polished.** It is the section customers see continuously while sitting at the fountain.

Wash and polish mirrors once each week. Use scum-proof synthetic detergent manufactured in both flake and liquid form. You do not need to dry mirror and it does not leave streaks. Wipe off daily all spots on mirrors from mixers and extractors.

Electric outlets must be kept free from obstructions.

Clean backbar slab daily with hot soapy water. Dry thoroughly.

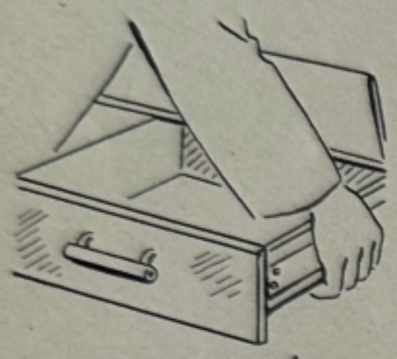
**Remove Discoloration** on steel strips and cornice of backbar with ordinary

household ammonia. Go over metal strips with wet towel, then use dry towel.

**Clean Chrome** strips that are dirty or discolored with a strong solution of hot water and a detergent with good cutting qualities. When dry, wipe off with wet towel and then polish with clean dry towel.

**Change Displays** weekly of floral, fruit and advertising matter. Observe signs and change if torn or dirty.

## ROLL & FOOD WARMERS



Take them out for cleaning

**Clean Drawers** daily. Use a moist cloth to remove grease or food particles.

**Oil Four Times a Year.** Remove drawers and apply a few drops of automobile cylinder oil to each roller bearing or slides.

**Maintain Heat Control.** Follow manufacturer's instructions on maintaining proper heat control for all drawers.

**Keep Drawers Filled** with food as much as possible as this keeps food fresh longer. Mositure in a few rolls will be consumed much faster than when the drawer is filled.

**Damper Control Handles** on warmers should be opened or closed depending on type of rolls in drawers. Hard rolls including hearth-type rolls should be kept with the damper open so that the air is relatively dry. For soft rolls, biscuits, muffins and foods that do not have crust or are not crisp the damper should be closed. When any type of roll becomes too dry, cover with a damp towel and put into the warmer. When the rolls become moist, remove the towel. These rolls should be used first, as they will dry out again quickly.

## COLD FOOD UNITS

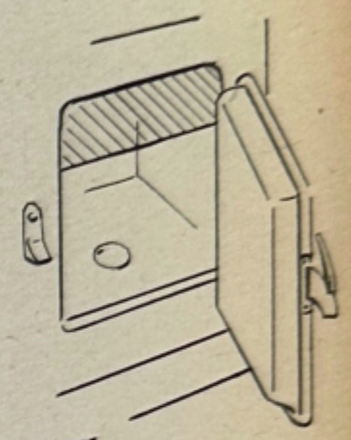
**Clean Daily** to assure sanitation and best service from these units.

Remove salad jars or contents after closing and store in refrigerator.

Wast out jar-holding sections with cold water and cloth. Dry. Close cover to prevent heat leakage overnight.

Safeguard food flavors. Cover cheese, butter and pickles and place units on upper shelves to prevent absorption of odors by other foods.

**Defrost Refrigerated Units** regularly to keep up proper coolness without waste of current. Where the salad section is part of newer type fountains with shut-off valves on the various refrigerating sections, turn the right valve to defrost the salad and sandwich table.

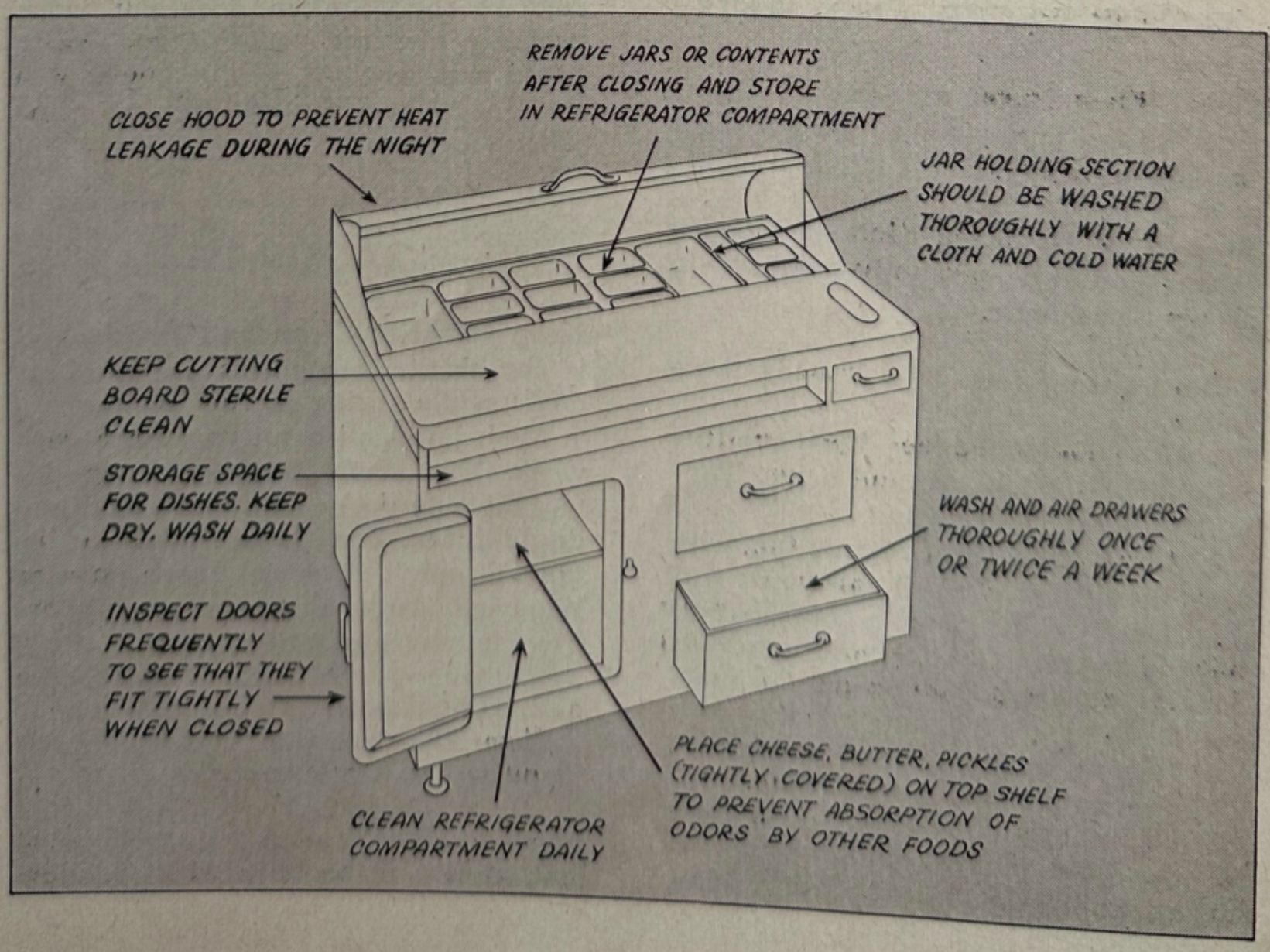


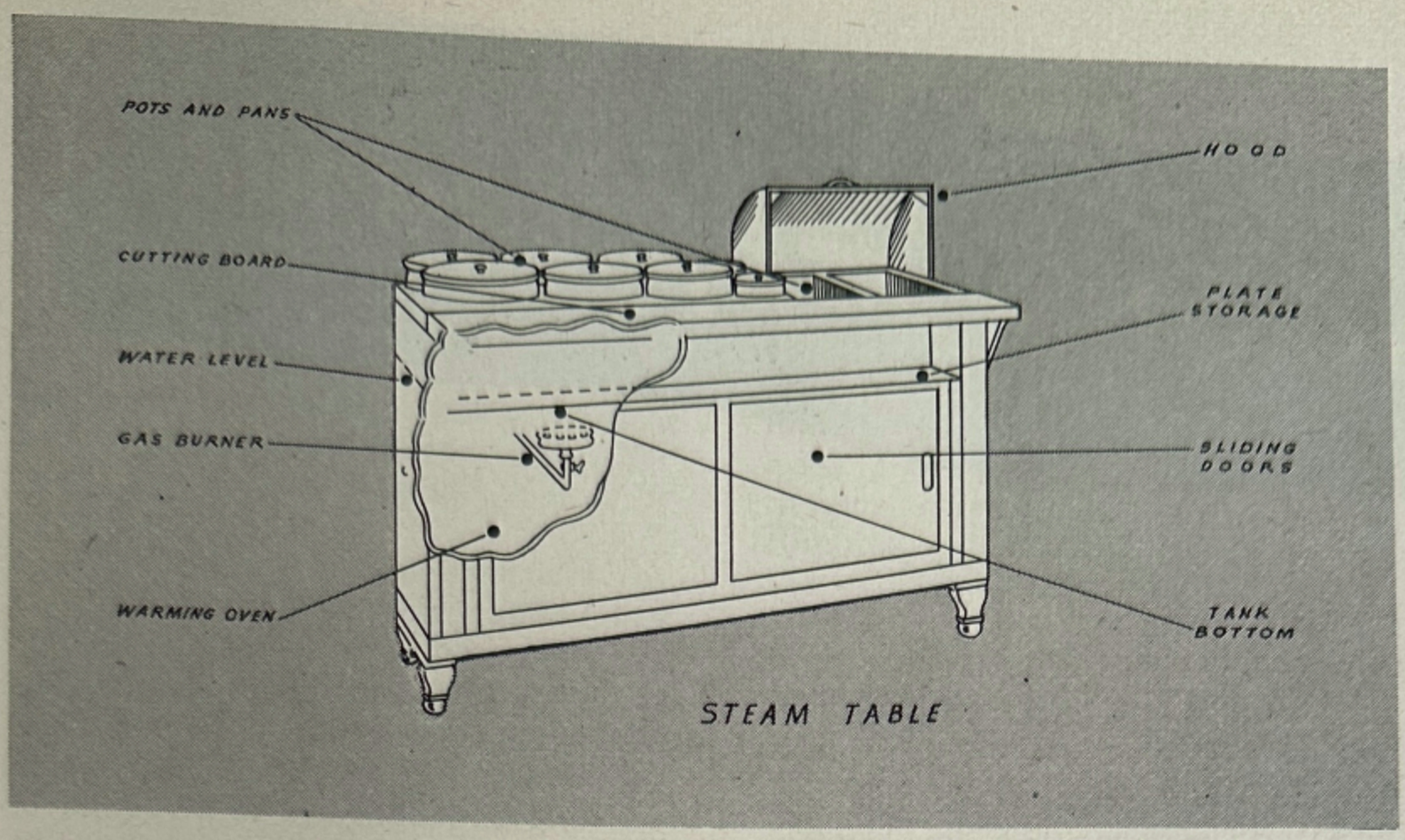
Take care of the refrigerated section

**Keep Bread Drawers,** bun and bread storage compartments clean and sweet. Wash thoroughly once or twice a week with soap and water Dry thoroughly to prevent mold. Open empty drawers at night to be aired and prevent odors.

**Rotate Bread and Bun Stocks.** Place freshest stock at back and use up earlier deliveries first. Never permit stock to mold. If there is any evidence of mold or musty odor, clean out stock, wash out drawers, dry and air them.

**Salvage Workboards.** Rough or damaged wooden workboards can be





STEAM TABLE

readily turned over for double-life. If this is impractical or under side is not smooth, a wood-working shop can saw down board to make it smooth.

## HOT FOOD TABLES

**Pots and Pans.** If porcelain enamel pots and pans are used, lift and place them carefully to prevent chipping. Do not strike these units against metal or sharp corners because slivers of enamel may get into the food.

**Cutting Board.** Scrub board thoroughly with brush and suds then rinse thoroughly with clean hot water. To bleach board, pour liberal quantity of household bleach on board and swab evenly over surface. Wash thoroughly.

**Hood.** Clean inside and outside every day. Extra care should be taken to clean rear bottom part of hood where hard to get at food particles accumulate.

**Plate Storage.** Keep this section dry and clean to prevent moisture on plate bottoms, and to keep plates from slipping.

**Sliding Doors.** Keep them closed to avoid torn clothing and to keep the cold air from entering. If there is a bottom runner for the doors, clean food particles out of it to permit easy sliding of doors. Wash doors carefully every day.

Let it cool for cleaning

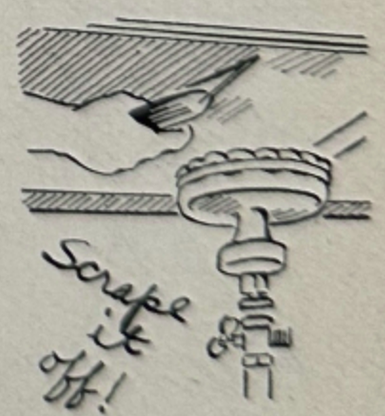
**Warming Oven.** Clean out regularly. Soot and carbon falling from underneath water pan and gas burner makes it necessary to clean oven regularly.

**Gas Burner.** Turn off gas as soon as serving stops. This gives the table a chance to cool for cleaning and prevents forgetting to turn off gas. Check gas burners to see if they are clean and working properly to get maximum heat. Flame must be bluish. If flame is yellow, burner must be adjusted. Ask the local gas company to adjust your burners.

## STEAM TABLES

Do not put pots and pans into steam tables until water in water pan is hot enough to keep foods warm, as changes in temperature cause spoiling of food.

**Water Pan.** Fill pan with warm or hot water in the morning to save fuel. Be sure water is added to the pan before gas burner is turned on or the solder will melt on the dry bottom. The water should be approximately one-half inch below the containers. Too much and too hot a water in the pan only reboils the food. Water pan should be drained out every day, and the pan thoroughly scoured to clean out food particles and prevent disagreeable odors. Put only enough water in pan, at night, to protect bottom of the water pan from heat of pilot light.




**Underneath Pan.** Scrape all soot and dirt from underneath table at least once a month. Accumulations of soot on the bottom slows down heating, wastes gas, and eventually damages the pan.

**Electric Hot Food Tables.** Follow manufacturer's instructions for care and operation of these units. Some require water; others do not. Clean daily for long life and top service.

For further information on
**FOUNTAIN EQUIPMENT**
see advertisers' index page 76

# Fountain Appliances

## ALL ELECTRIC UNITS

**Prevent Work Delays,** prevent unnecessary service calls by handling all electrically operated units according to these suggestions:

**Check Fuses or Fusetrons.** (overload cutouts.) These are safety valves for electric equipment—fuses blow out, fusetrons stop if shorts develop (from broken wire, bad connections or other cause) or current load is too heavy. Replace fuses with those of same ampere rating (figure stamped on face.) Never use fuses of higher amperage or foolishly stick pennies back of fuses; these cause fires, dangerous blow-outs. If fuses quickly blow out or fusetrons stop, call electrician at once.

**Fuses and Clips** must be tight. Loose fuse contacts or clips cause heating of fuse and early operating failure.

Make sure fuses now in use are not too high in amperes. That is dangerous. Fuse plugs should not exceed two and one-half times the ampere rating of the highest ampere motor that is operated. Every unit has rating stamped on it. If appliance ampere marking is 10, then fuses should not be more than 25 amperes each.

**Keep Cords in Good Condition,** without pull-strain or kinks. Straighten kinked wires. Damaged lead wires should be replaced or repaired.

Insert plugs firmly and correctly in receptacles and outlets. Loose contacts often cause short circuits.

**Disconnect First.** Never try to clean or work with any appliance without pulling plug from outlet or throwing switch. Live electric wires or elements are dangerous and should not be handled.

Wipe grease accumulations from all exposed parts and surfaces—including cords, switches and receptacles.

**Keep Out of Water** every appliance containing motor or other electrical devices. Rust will affect connections. Water damages brushes. Even sealed-in motors may be damaged. Special cleaning directions are to be found on all such appliances.

**Keep Brushes Free** of oil and water. In examining motor brushes, be sure hands are clean and dry. Don't drop or lay brushes in water or grease or on greasy table. Water and grease ruin carbon brushes.

**If Appliances Refuse to Work,** check these common causes:

1. Blown fuse?
2. Broken wire at connecting plug or terminal?
3. Dirty, loose, broken switch?
4. Damaged, worn receptacle?
5. Thermostat out of order?

**Order Repair Parts** and attachments for all motor driven machines by giving serial number found on name plate of machine.

## GAS-OPERATED UNITS

**Arrange With Gas Company** to check all burners; gas thermostats and gas-operated units frequently. This service is generally free, but where local gas companies do not render this service, organizations are available to render periodic service on a fee basis. In either case, regular inspection should be made to get maximum results from gas-operated equipment.

**Where Gas Is Used** for coffee urns water heaters, toasters, other units, follow these suggestions:

Check and adjust all burners each month, if gas company service department does not do this for your store. The correct heating flame is blue. A yellow flame means the wrong mixture of air and gas and gives a low heat. Slowly turn air intake covers on valves until flame is blue.

Clean burner openings before each monthly check of burner flames. Use

soft wire for tiny openings; larger stiff wire for bigger openings. Clean each opening thoroughly because grease, coffee grounds, dirt clog these openings to halt burner efficiency. Never use sharp steel instruments in cleaning gas-burner openings. This enlarges holes and wastes gas.

**Brush Burner Tops** weekly with a wire brush where batter, grease or water comes into contact with the burners.

Clean dirty, greasy burners by turning one burner over another and letting the gas flame burn out the dirt. With a four-burner unit, two burners can be cleaned at one time; where two burners are used, burn one out and then use the clean one for burning out the other unit.

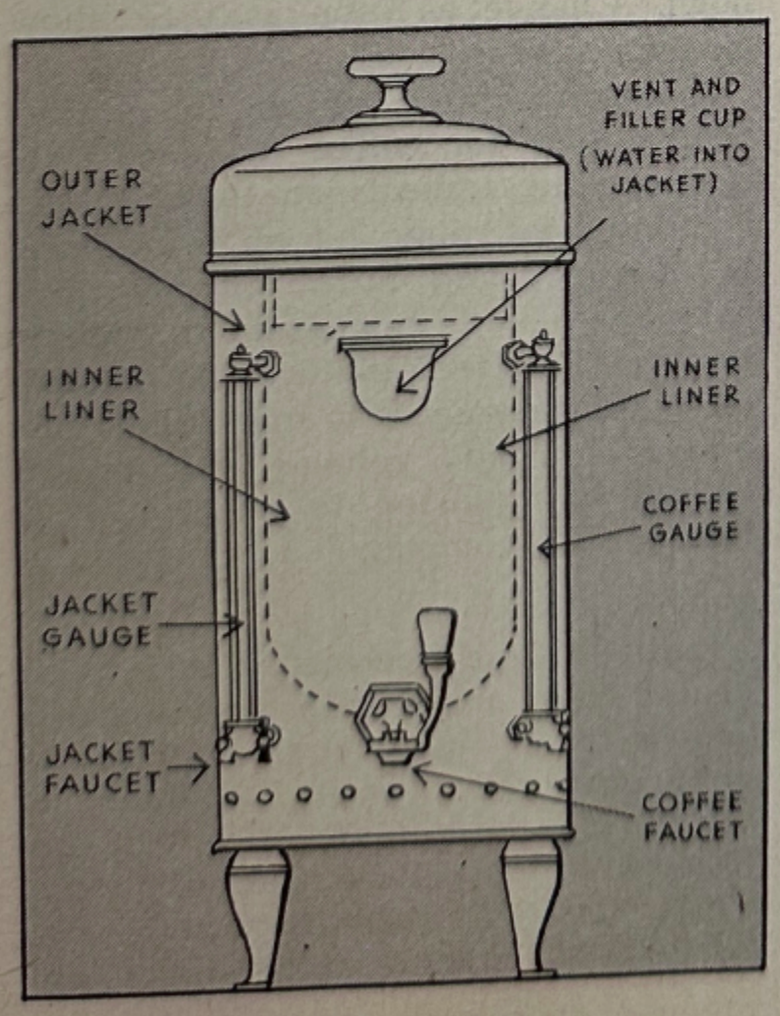
**Don't Tamper with thermostat** controls They have been adjusted by the manufacturers and should work efficiently when pointers are carefully set to desired temperature. When gas thermostats don't work, call gas company.

## COFFEE MAKERS

### URNS

**Study Equipment.** To get best service and long life from urns, make sure employes responsible for coffee brewing and care of equipment know how each type of urn operates and should be cared for. Ask manufacturer or coffee supplier. Examination of urns will show all points which must be given regular care.

**Never Turn Cold Water** into a hot dry urn. Don't allow dripping from faucets. Such leaks, besides slowing operation of urns, ultimately damage valves. In most cases, replacing seat washer will stop dripping. Check if urns are level. They must set firmly on all four legs for proper brewing.




**Handle With Care**—drippers, tricolators. Never tap them on garbage cans or other hard objects in cleaning. If perforated base is bent or damaged, trouble will follow, leaks will develop to get coffee grains into brew. Running water through from the bottom will clean drippers, tricolators.

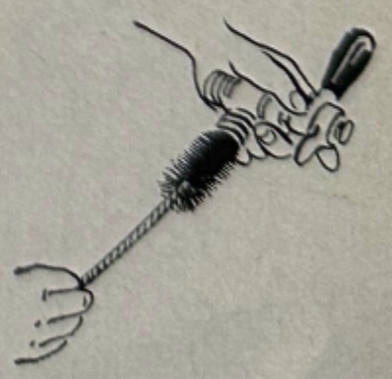
**Daily Tasks** to keep urns efficient and clean:

1. Scrub inside of urn throughly with an urn brush and boiling water and rinse with hot water before each batch of coffee is made.
2. Wash coffee faucets. When draining water from inside of urn move faucet handle from side to side.
3. Clean glass gauges with brush Remove nut at top of upper fitting to do job.
4. Wash off outside shell. Don't permit stain and lime accumulations from leaks and regular operation. Use plenty of hot water when urn is cool. Never use abrasives or strong alkali cleaners here or in cleaning inside of urn. A mixture of water and 50% denatured alcohol removes stains.
5. Take care of urn bags. Wash each one in cold water immediately after use. Leave immersed in cold water until used again. If cloth urn bags are allowed to dry, they will sour and ruin coffee flavor of next brew. Never use soap or other cleaners on an urn bag. Discoloration does not affect utility of bags. Change bags once a week.
6. When urn is not in use, keep at least one gallon of water in it to seal pipes in bottom of urn from air. This tends to keep them sweet.
7. Scrub and scour tricolators and other metal filtertops. Rinse well.

Don't neglect your urn

**Weekly Tasks:**

1. Dissolve urn cleaner in boiling water once a week and pour into urn. Let it stand for one-half hour with heat on full then scrub the urn liner and entire urn interior with urn brush.
2. Drain solution from inside of urn. Move faucet handle from side to side so that cleaner fluid will wash out accumulations of coffee from interior plug. Rinse out with hot water.
3. Clean faucets. To do this, unscrew union nut, turn handle to open position and scrub inside with gauge brush. Rinse out with hot water.
4. Clean coffee drain tube with



brush while faucet is removed. Be sure to clean union surfaces before reassembling faucet.

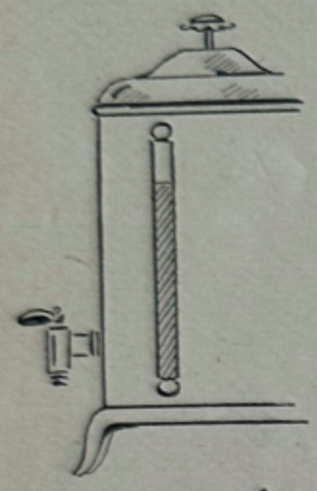
5. Reassemble faucet and rinse urn interior with boiling water.

6. Check safety valves. Lime or dirt in a valve may generate dangerous steam pressure. When urn is cool, remove weight or other unit and see that valve and weight are cleaned.

7. Inspect tea water valves for lime and dirt. In localities where lime content of water is high, such deposits may block line. Clean valve as usgested and use wire on line.

Prevent urn bottom burnouts

8. Clean gas burners. Use wire to prevent clogging. Prevent formation of carbon on burners from drippings by using wire brush on flat burners.



Always keep enough water when heat is on

**Clean Bottom** wherever lime accumulates, at least every sixty days.

If the model has cleanout plug in the base, take out plug after water has been drained. Remove lime with small stick or hand. Be sure, in replacing plug, that gasket is in good condition and seats properly. Rub a thin film of petroleum jelly on gasket before replacing.

In some types, the glass bowls must be carefully removed and the urn turned upside down. Then place a short board upon the steel bottom and pound gently with a hammer to loosen the lime. Never strike the metal with a hammer.

Where urns can not be cleaned this way or have no cleanout plugs, the urns must be sent to a tin shop to be taken down, cleaned and resoldered.

Never use hydrochloric acid to clean out sponge or porous lime unless you have had experience. The acid will discolor stainless steel shells and may cause other damage unless handled expertly. Better call plumber or talk with supervisor, if acid treatment is needed.

## GLASS—VACUUM TYPES

**Careful Handling** of this equipment will cut down breakage and also insure good coffee brewing. Ninety percent of all damage is caused by carelessness. It takes no more time to handle glass units accurately than to do a sloppy careless job.

**Prevent Breakage.** Glass containers are heat resistant but they break if mistreated. Practical rules for protecting units:

1. Never set an empty brewer upon a heating range.

2. Never allow a bowl to become empty on a range.

3. Never run cold water into a hot brewer or top unit.

4. Wipe all water from bottom of decanter before it is placed upon a heating range.

5. Never bounce bowls down upon ranges or counters.

6. Thoroughly clean bottom of bowls of carbon deposits or "smoking" and coffee stains every week. Stains or moisture cause uneven heat that may also result in breakage.

7. Keep handles on bowls tight. If there is any "give" tighten carefully with screwdriver.

8. Keep upper bowls safe by placing them in built-in funnel holder.

9. Do not place upper bowl on lower bowl until water boils.

10. Remove upper bowl as soon as coffee is passed into lower bowl. Remove upper bowl with gentle rocking motion and place into holder.

11. Watch water levels in lower bowls. Never fill above water line. This over-filling may cause water to spill on the heating elements and ruin them.

Watch the water line

**Wash Cloth Filters** in cold water, and keep immersed in cold water until used again. Never use soap in washing cloth filters.

**Wipe Daily.** Keep heating and warming elements of electric ranges clean of coffee grounds, water, liquid coffee, other substances. Wipe off daily with soft, damp cloth. Never use sharp instruments or abrasives, as they will cause damage to heating and warming elements.

**Scrub Bowls,** funnel tube, springs and filter disks at least once a week with urn cleaner dissolved in water.

Inspect rubber bushings on upper bowl. Change as soon as they show excessive wear.

Safeguard coffee ranges. Use coffee ranges only for coffee makers. Putting cooking utensils on these ranges confines heat, may cut off ventilation to overheat and burn out elements.

Maintain low temperatures. Maintain as low temperature as possible on heating elements to make them last long. Unusual voltage fluctuations should be reported to supervisor or local utility company.

**Eliminate Lime Deposits.** Where water heaters are used with coffee-maker ranges, scour these tanks regularly to eliminate lime deposits. Stiffness of faucets on these tanks also indicates lime formations. Take apart and clean Petroleum jelly can be used as a lubricant.

# DISPENSERS

## AUTOMATIC FOR CHINA, GLASS, TRAYS

Clean Dispensers periodically to keep them in a sanitary condition.

**Open Cage Type dispensers.** Lift unit out of counter to clean. Steamhose or wash unit with hot water and compound. Rinse thoroughly with hot water. After drying, lower in place.

**Tube Type Units** should be lifted out of counter for cleaning. Remove the four screws from bottom of tube, then headspring and bottom assembly can be removed through bottom of tube. Wash with soap and water solution and rinse thoroughly with hot water and permit to dry. Return spring assembly into tube and replace screws. Lower unit back into counter.

## MILK

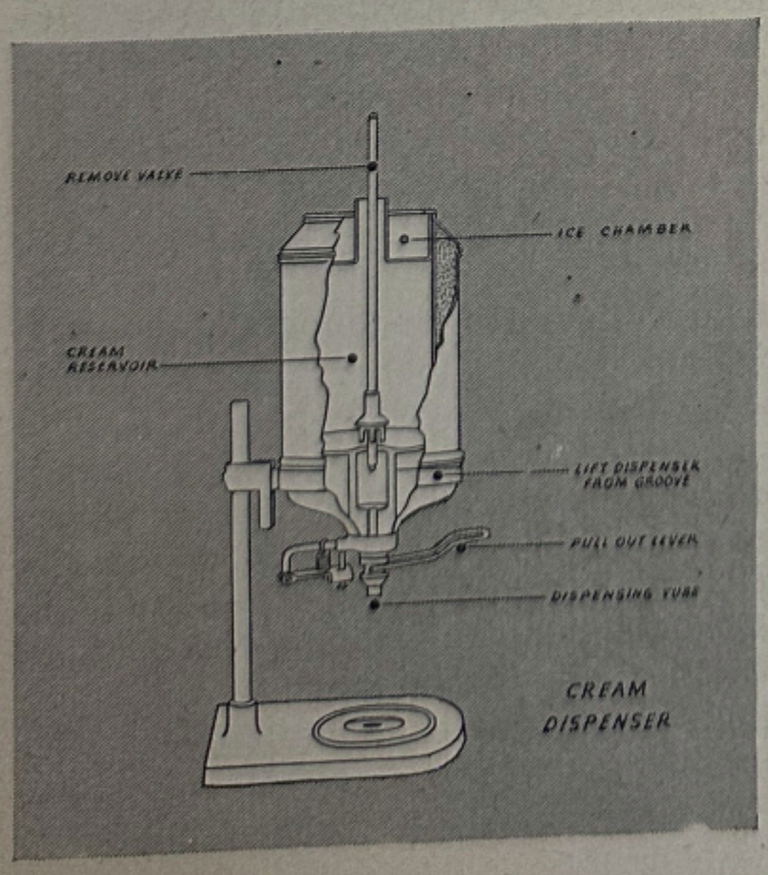
**Wipe Interior** of dispenser cabinet daily with clean wet cloth. Wash control on door with a brush and hot water every day.

Rinse Can. After disconnecting empty can, push outlet tubing back into the can as far as it will go and rinse can immediately to prevent souring of the milk residue and destructive acid reaction on the tin coating.

**Use Agitation Switch** near pilot light immediately after connecting a fresh can of milk and before drawing from a can that has remained overnight in dispenser. Be sure to agitate milk for ten seconds.

## CREAM

**Take Apart** and scald each day, scrub all the parts thoroughly with a brush and cleaner, then rinse with hot water.

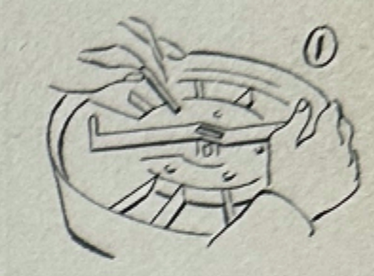


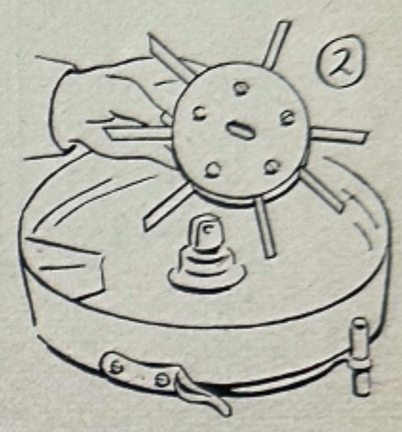

**Check Operations** each day and adjust for accurate measurement, according to manufacturer's instructions. Do not bump, jam or strike with metal tools, cups or glassware.

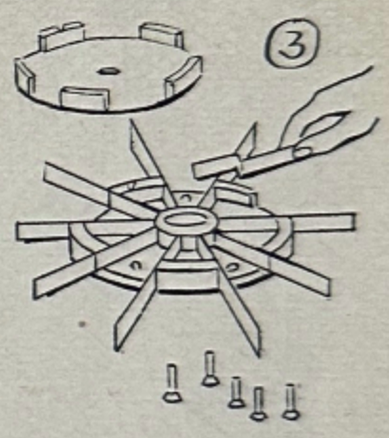
## MALTED MILK

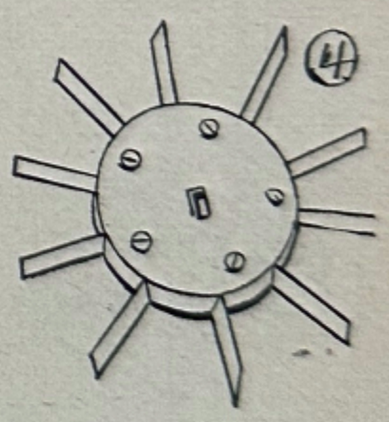
**Clean Thoroughly** once a week. If these dispensers are not kept clean and dry, the machine clogs, distributor blades break and malted milk powder is wasted.

**Never Oil** this type of machine except when dispensing lever will not easily move the distributor. If this develops, place only one or two drops of oil on ratchet cog at bottom of casting. Turn dispenser over to drop on the oil easily and safely.




1. After removing all powder from machine and lifting off the glass cylinder, take out cotter pin and remove spreader arm. Pliers are used to compress spread cotter-pin end and to spread ends after pin is replaced in re-assembling dispenser.

2. Take out distributor and remove screws to take unit apart. When blades are removed, clean entire unit, including blades, with damp cloth. Dry thoroughly with clean dry cloth.

3. Replace blades in distributor as indicated and screw cover solidly on the unit. Be sure that all damaged and broken blades are replaced because broken blades mean that more powder will be dispensed than regular portions.

4. Here the distributor is reassembled and thoroughly dried, ready for replacement in the dispenser. Be sure your hands are dry and free from oil or grease when dispenser is reassembled.

## NON-CARBONATED DRINK

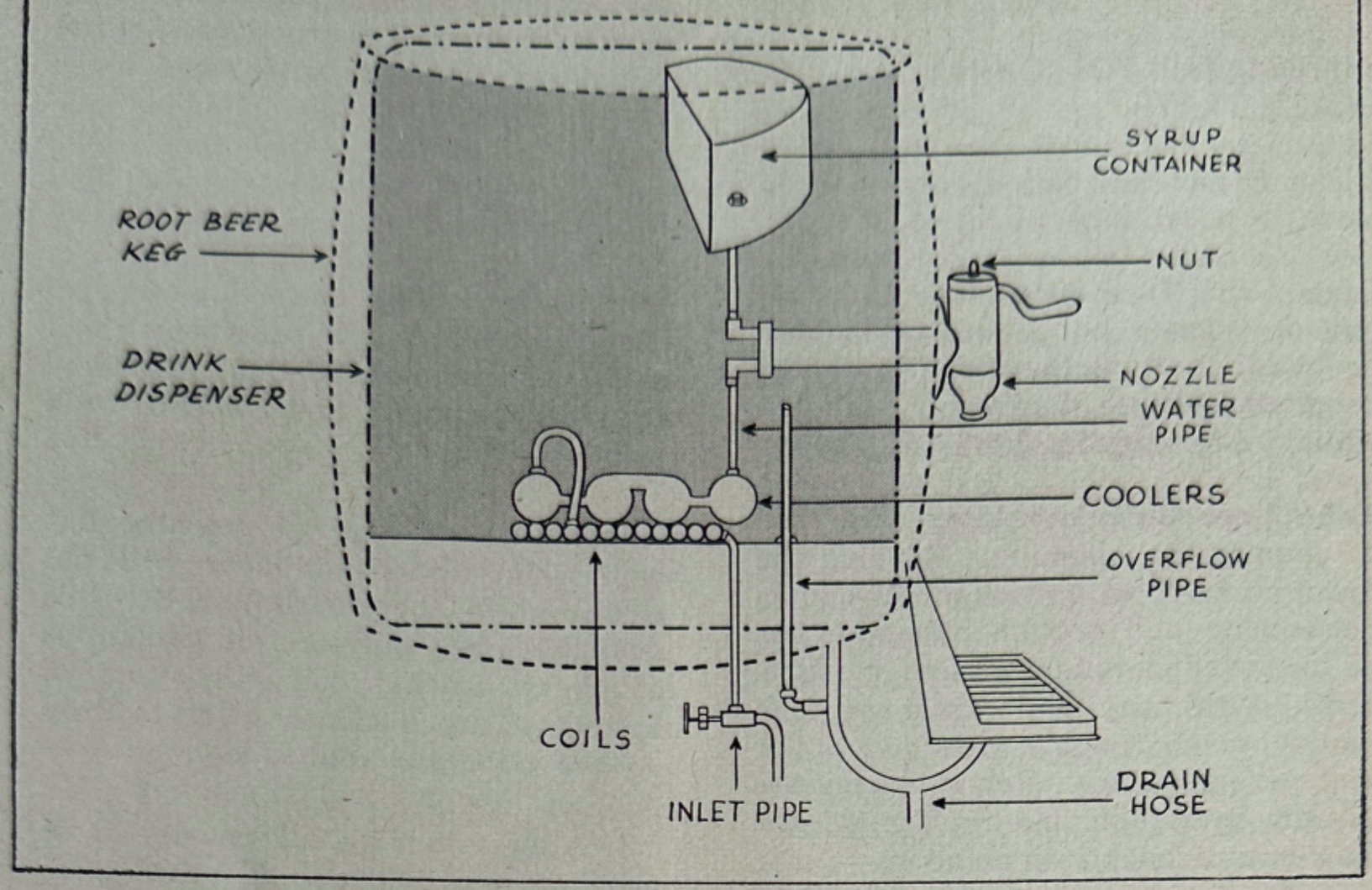
**Clean Exterior** weekly with soap and water. Wax or simonize the finish twice a year to retain luster.

Do not allow fruit syrup to remain on splash plate and drip pan over night. Fruit acids cause stains, eventually cause rusting.

**Clean Interior Operating Parts** twice weekly and oftener. Here are steps:

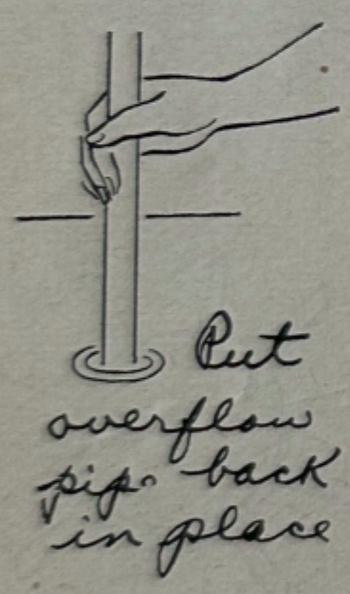
1. Flush out syrup tank and syrup lines with baking soda-warm water solution—one teaspoonful of soda to two quarts of water. Rinse with cold water until soda taste is gone.

2. Mixing valve needs cleaning only occasionally when condensation and seepage may appear in valve barrel




in space between outside end of piston and stop plate. As the valve assembly is usually made of stainless steel, the valve is self-cleaning because of water pressure when each drink is drawn. To clean condensation, remove the screws anchoring stop plate to cabinet; pull valve handle toward you until piston is one-fourth inch from edge of barrel housing; wipe thoroughly with wet cloth to remove foreign matter; then dry with clean cloth and replace. It is not necessary to pull piston all the way out to clean it.

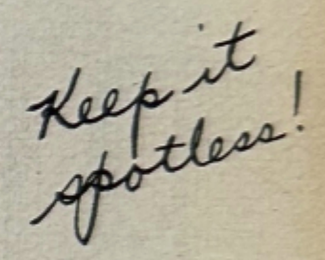
3. To clean ice compartment, remove overflow plug and flush out chamber with warm water-soda solution. Rinse with cold water until all trace of soda water is gone.




**Check and Tighten Screws** in valve handle. If these countersunk screws are not kept tight, the connecting link from piston to handle may operate on threaded end beyond shoulder. This would cause improper drawing to drink and would also destroy screws. Keep them tight!

**Replace Worn Piston Seal.** If piston seal is worn, proper drink cannot be drawn. Secure replacement units from supplier. To install new seal, remove top plate, remove screw in handle holding connecting link and pull piston all the way out; install new seal, wet new seal thoroughly; roll seal against flange on end of piston entering housing first, then force piston all the way in. Replace stop plate and screws. Draw one drink to flush out valve before serving any customers.

## CARBONATED DRINK




**Keep Exterior Spotless.** Wipe daily with clean cloth and keep front drip pan clean of syrup.

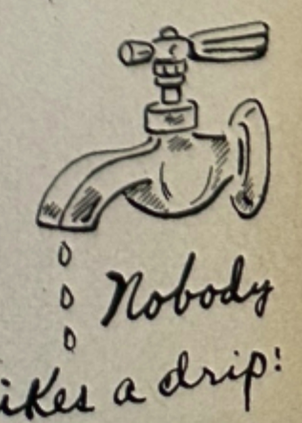
**Clean Interior Weekly.**

1. When syrup container is empty, close shut-off valve on the carbonated water line, and then turn dispensing faucet handle to empty syrup line and coils. Pour hot water into syrup container and let this drain through open faucet. Rinse through with cold water and when all flow has ceased close faucet and refill container with syrup. Reopen carbonated shut-off valve and draw off several drinks, after which equipment is again ready to dispense.

2. To clean cooler compartment, remove ice and overflow drain pipe. After water has run out, replace pipe and flush cabinet with soda and water solution—12 ounce package of bicarbonate of soda to gallon of water. Remove overflow pipe to drain solution. Then rinse thoroughly. Use hose if available.

3. To clean drain, merely run brush in overflow outlet hole to loosen slime.

**Check Faucets.** If faucet should drip, contact your jobber or dispenser manufacturer.




**Cleaning Faucets.** To clean faucets that can be dismantled completely follow manufacturer's instructions. Clean other two widely used types in the following way:

a. Removable Nozzle. Remove and clean nozzle once a month. Also remove handle, clean axle and underside

of handle, and grease same with petroleum jelly. Remainder of faucet is cleaned out when the syrup container is flushed out.

b. Non-removable Nozzle. To clean outlet nozzle, pull dispenser handle forward to allow carbonated water to flow; insert brush two inches into nozzle or as far as possible and move brush with circular motion. The carbonized water will flush out nozzle as brush is turned.

## ROOT BEER KEGS

Keep free from crystallization

**Syrup Container.** Examine frequently to see that it is free from any syrup crystallization or other matters that might get into the syrup.

Clean Weekly. When syrup container is empty, close shut-off valve on the carbonated water line, and then turn dispensing faucet handle to empty the syrup line and water coils. Pour hot water into syrup container and let this drain through the open faucet. Rinse through with cold water and when all flow has ceased close faucet and refill container with syrup. Reopen carbonated shut-off valve and draw several drinks, after which equipment is again ready to dispense.

**Overflow Pipe.** See that the overflow pipe in the bottom of the keg is always in its place. Otherwise the ice water will drain off, and the ice itself is not sufficient to cool the water in the coils.

Remove overflow pipe and flush out fixture occasionally.

**Ice Keg Properly.** See that keg is sufficiently iced at all times. Keg should be iced thoroughly thirty minutes before drink is served. If this is not done the drink will be entirely too sweet. Without good refrigeration you can not get good carbonated water especially during periods of heavy demand.

Crack the ice into small pieces, it will hold the refrigeration better. Do not use salt ice as this causes the cooling system to freeze up and may burst the drums or pipe.

Push ice down frequently, because as it melts it will form a bridge and will not contact the coils.

**Faucet.** Do not attempt to adjust or repair faucet as it is not necessary and you may get it out of adjustment. Advise headquarters or keg supplier if faucet gets out of adjustment, and it will issue proper instructions for repairing or exchanging faucet.

**Imperfect Drinks** do not indicate a defective fixture. In nearly every case it will be found that the trouble is caused by improperly diluted syrup, poorly charged carbonated water, low pressure, lack of refrigeration or filling second glass before syrup measuring tube is refilled.

## TOASTERS

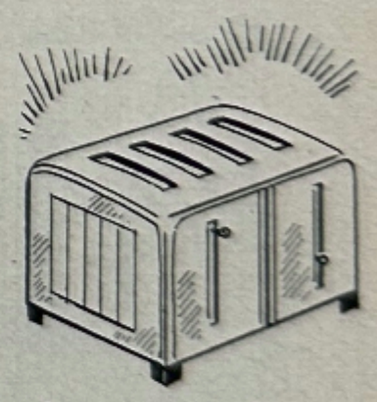
**Proper Care** and operation will result in years of trouble-free service and long life. Any time or effort spent in employe instruction on proper care is more than worthwhile. These two rules should be kept in mind at all times:

1. Follow the instructions enclosed with each toaster by the company.
2. Always disconnect the toaster when cleaning, repairing or oiling.

**Never use Metal Tools.** If unevenly cut bread, the heel of a loaf or a half bun is inserted in a regular broad toaster, binding or jamming can occur. In this event a metal object, such as knife, fork, ice pick, etc., should never be used to remove whatever happens to be causing the jam. Use of a metal object may burn out a heating element and shock the operator.

### SLOT-TYPE

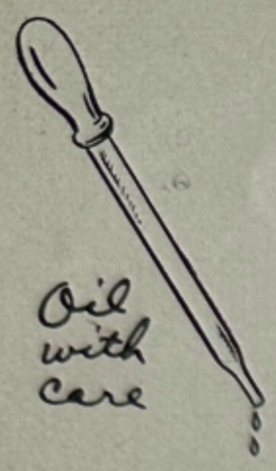
**Do Not Clog Toasters.** Buns, muffins. or very thick slices of bread should not be toasted in regular bread toasters as the oven slots are constructed to accommodate average sliced bread only. If other than regular bread is toasted, the use of a special bun toaster or griddle would prove more satisfactory.




**Cleaning:** The habit of cleaning toasters daily will insure long life and more economical operation.

1. Wipe exterior with a damp cloth while toaster is still warm.
2. Clean out crumbs by pulling out crumb pan and brushing out the crumbs. When crumbs are cleaned out be sure the crumb pan is replaced all the way to prevent drafts which would cause uneven toasting.

**Oiling:** Poor grade of oil can be just as harmful as no oiling at all. Be sure, therefore, that a good grade of light non-gummy oil is used such as commonly supplied for mechanical refrigerators, washing machines and other such appliances. All moving parts of most automatic toasters are designed to operate with a minimum of lubrication. The rollers on which the operating assembly lowers and raises are hollow and are packed with oil-saturated felt washer which




provide lubrication. The mechanism should be oiled occasionally to prevent excessive wear.

The oiling should be done at a specified period, such as 30 days or 60 days, and this rule followed conscientiously. Frequency of oiling period depends on age and use of toaster, with the older and more used requiring oiling more often.

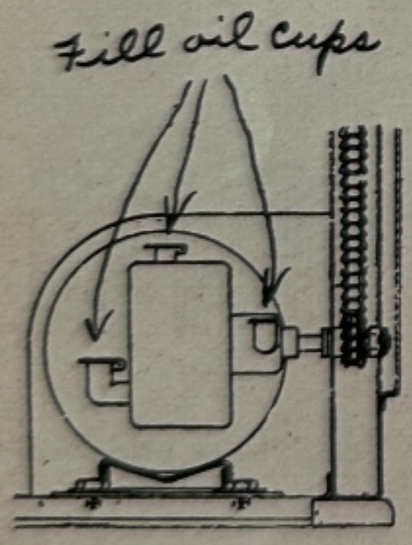
**Over-Oiling** can be as harmful as no oiling at all since crumbs, plus the condensation of steam and grease usually present in the air in eating establishments, will "goo up" the moving parts of the toaster. A drop or two of oil on the moving parts is sufficient. All manufacturers furnish oiling instructions with their toasters, adhere to their instructions closely.

**Adjustments:** Should the toaster ever require adjustment or repairs, make certain the person attempting them knows what he is doing. Never tamper with clock or timing mechanism — they are properly adjusted before leaving factory and should they ever fail to operate properly, have them removed and returned to factory.

## CONVEYOR TYPE

**Gas and Electric** conveyor type toaster can be maintained in good operating condition by following these points.

**Fill Oil Cups** on motor every two weeks with a medium weight automobile engine oil. Manufacturers' booklet will show location of cups.



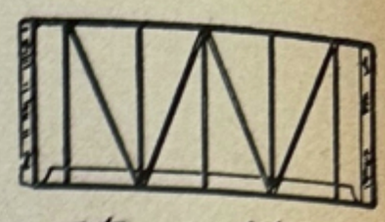

**Corrosive Cleaning Compounds** and water should be kept away from the basket conveyor chains. Rusting of these chains causes stiff conveyor action which shortens the life of all bearings and gears.

**Use Graphite Lubricant** only, or one issued by your manufacturer, in lubricating conveyor chains. Lubricate regularly to guard against stiff and tight chains. Do not oil or grease roller chains because oil or grease will burn from the high heat and form carbon on the chain links and bearings.

**Adjust Conveyor Chains,** which are stiff and tight, by removing toaster outer casing and lowering upper shaft slightly by means of shaft adjustment plates. If chains are permitted to remain stiff, or too tight, the motor may become overloaded.

**Remove Baskets for Cleaning** according to this tested method:

1. Move each basket in turn to a position midway up the front of the machine.
2. Remove retaining clips.
3. Press left-hand carrier chain slightly to the left and the pins will fall out of the holes in the basket. Don't use force for this will bend the baskets.
4. Clean baskets by boiling in strong soap solution.
5. Straighten out bent wires.
6. Replace by hanging basket on right hand chain first and then pressing left-hand chain to the left until the pins enter the left side of the basket.




Care should be taken that the two pins on each side match up and enter the proper holes. Considerable damage can result if the pins are placed in the wrong holes.

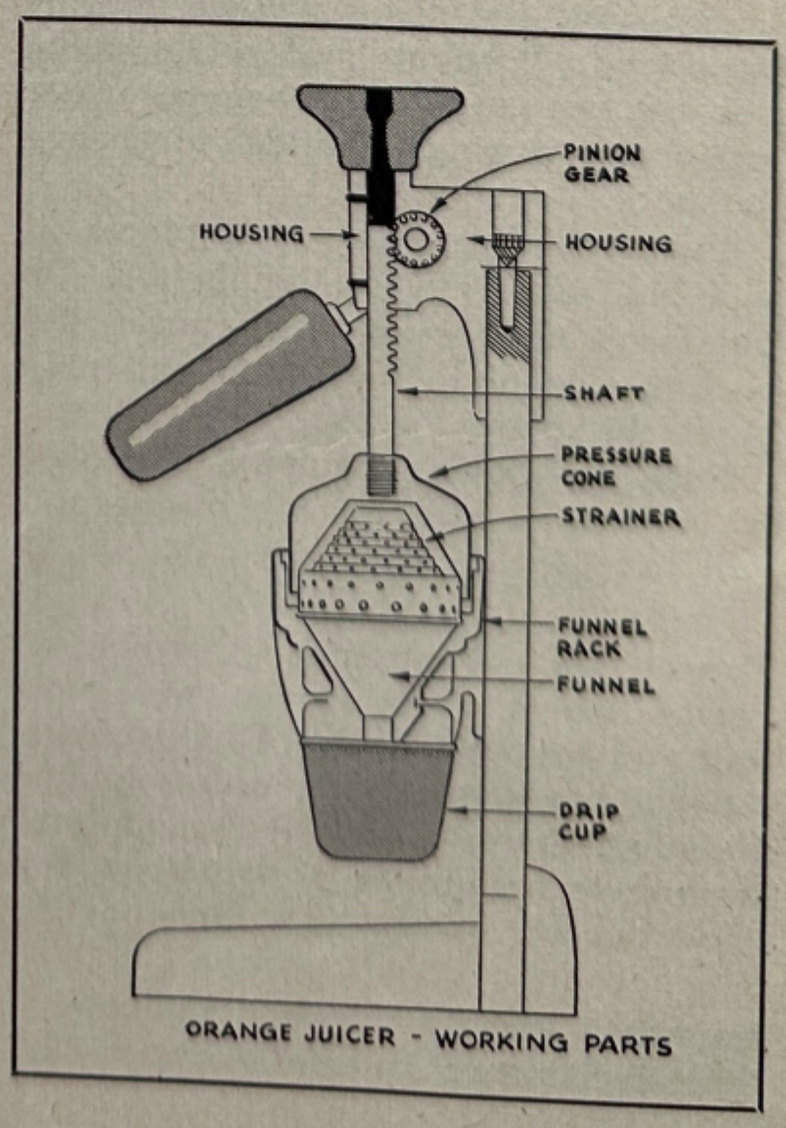
# JUICE EXTRACTORS

## HAND OPERATED

**Wash Daily.** Remove strainer, funnel and pressure cup and wash thoroughly each day. Don't use strong soap powders or usual chlorine solutions as they will pit and peel chromium finish. Rinse after using mild soap and water.

**Prevent Rust.** Be sure funnel bracket is dry before reassembling unit to prevent rusting.

**Sterlize.** Because fruit acids tend to corrode metals, extractors should be thoroughly sterilized each week. Take apart and boil all metal parts, including frame, for five minutes in soapy water. Follow this procedure in taking apart:




ORANGE JUICER - WORKING PARTS

1. Take handle from pinion shaft by removing screw.
2. Lightly tap pinion shaft so that button will fall off.
3. Remove pinion and shaft.
4. Unscrew and remove cup.
5. Remove push knob, but notice position of washers and spring for correct replacement.
6. Remove the long gear shaft.
7. Unscrew rubber foot pads and put in safe place.
8. Ready for boiling operation.
9. Rinse and dry thoroughly before reassembling.
10. Follow the reverse order in assembling.

Reassemble in reverse order

**Apply Petroleum Jelly.** When ready for reassembling extractor, put petroleum jelly on all sides of shaft cogs and pinion gear. Also rub a little jelly on chrome frame where it enters base and above and below the funnel. Never use oil or grease.

## ELECTRICALLY OPERATED

**Observe Following Points** for care and maintenance of electrically operated juice extractors.

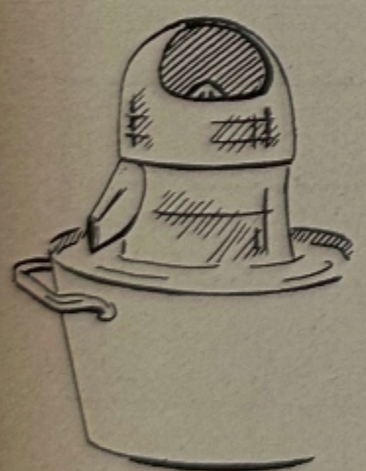
**Remove Reaming Bulb** and bowl after using, wash and dry thoroughly.

On extractors with stainless steel bowls, remove the bottom half and also the top half of the bowl. Wipe off the inside of the bowl support with a damp cloth, then dry. This will prevent injurious effect on the plating.

**Never Stand Extractor in Water** as water on the motor can mean expensive repairs. Wipe off housing with damp cloth and dry to protect finish.

In operating the extractor, caution should be used to see that water or juice is not allowed to drip or spill on the switch.

The rubber electric cord should not be allowed to come in contact with water or citrus juice. This deteriorates and shortens the life of the rubber.



Trouble ahead!

**Bearings** in the motor are grease-sealed. Do not try to oil them, If noise develops call a competent electrical equipment repairman.

**When Ordering Parts** for the extractor, the serial number and type of the extractor must be given. The serial number is found on the lower part of the housing above the switch.

OSCILLATING STRAINER EXTRACTORS. Follow these suggestions, in addition to the points above.

**Remove Pulp** before it can accumulate above the lower edge of reaming bulb in the extractor.

**Extracting Bulb** and oscillating strainer should be washed and dried thoroughly, after being removed. When replacing strainer be sure to tighten the lever lock.

**Adjust Lever Lock** when it no longer will tighten the strainer;
1. Remove reamer and upper half of the bowl.
2. Loosen the set screw in the lever with a screw driver.
3. Tighten the large screw so that the strainer is held securely.
4. Replace the lever and tighten the set screw.

## DRINK MIXERS

**Clean Only with Damp Cloth** and polish with dry cloth. Never use silver polish or other gritty cleaner as this might get into motor to cause trouble.

**Never Try To Take Off Agitator.** This is a delicate operation. Mistakes may wreck a valuable machine. If unit is damaged or fails to work properly, have service man overhaul unit or return it to manufacturer. If the unit must be sent out of the city, be sure to put a cardboard cylinder around agitator and pack in a compact box. Never use loose packing material like straw as that might get into motor and require further repair work.

Do Not Bump Agitators. Place shakers and hot cups so that agitator is not banged. Continuous striking of agitator is certain to damage it.

**Oil Mixer** each month with fine machine oil, except the sealed type, which, of course, needs no oiling. Use only a few drops. Wipe off excess. Heavy oil, grease or petrolatum will clog machine.

Oil it every month

**Check Carbon Brushes** every 30 days. When worn to within one-fourth inch of tip, replace with proper brush and spring.

**Send Unit** to manufacturer for servicing and repair when motor, armature or other part needs repair or replacement. Motors need cleaning after considerable service, but have this done by electrician, unless you know how through training and experience. In that case, be sure in reassembling that all fiber washers go back where they belong. Missing washers on upper bearing and on

# Schedule Your

## FOUNTAIN UNITS

| | CLEANING FREQUENCY | WORK TO BE DONE BY | MANAGER'S CHECK BACK ON WORK | LUBRICATION FREQUENCY | SIMPLE REPAIRS OTHER SERVICE | WORK TO BE DONE BY | WORKER'S INITIALS DATE | MANAGER'S CHECK BACK ON WORK |
|---|---|---|---|---|---|---|---|---|
| FOUNTAIN EXTERIOR | Morning | | | | Tighten Screws Caulk Joints | | | |
| COUNTERS | Morning | | | | Caulk Open Joints | | | |
| BACKBAR | Morning | | | | | | | |
| STOOLS | Daily | | | Every 60 Days | Adjust, Align | | | |
| TABLES, CHAIRS | Daily | | | | Check Repair Legs | | | |
| BOOTHS | Daily | | | | Clean, Polish Upholstering With Saddle Soap Weekly | | | |
| DRAIN BOARDS DIPPER WELLS, CHUTES | Daily | | | | | | | |
| DRAFT ARMS | Nozzles Semiweekly | | | | Tighten Set Screws. Replace Washers. Smooth Scored Tumblers | | | |
| ICE CREAM CABINETS | When Containers Are Removed | | | | Defrost Regularly | | | |
| CHOCOLATE MILK PUMPS | Sterilize Daily | | | | | | | |
| SALAD CABINETS | Daily | | | | | | | |
| SALAD TABLES | Daily | | | | | | | |
| SYRUP JARS | Daily | | | | | | | |
| SYRUP PUMPS | Weekly | | | | Adjust For Right Portions. | | | |
| SYRUP JAR RAIL | Weekly | | | | | | | |
| STORAGE CABINETS | Daily Defrost Weekly | | | | | | | |
| STEAMTABLE | Daily | | | | Remove Carbon From Underside Of Gas-operated Unit Each Week | | | |
| WATER-COOLING COMPARTMENT | Monthly | | | | | | | |

## KITCHEN EQUIPMENT

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| DISHWASHERS | Daily | | | Motor Monthly Top Bearing Weekly | Replace Broken Conveyor Parts Tighten Water-pump Nut by Hand Repack To Prevent Leaks | | | |
| DEEP FAT FRYERS | Drain Daily Clean Weekly | | | | | | | |
| MEAT GRINDERS | Daily if Used | | | Monthly. If Used Much Weekly | Keep Knives and Plates Sharp | | | |
| MIXERS | Daily | | | Monthly | | | | |
| PORTABLE OVENS | Daily | | | | | | | |
| RANGES | Top Daily Burners Weekly | | | Door Springs Monthly | Adjust Burner Core Covers To Get Blue Flame | | | |
| REFRIGERATORS | Daily | | | Monthly | | | | |
| SLICERS | Daily | | | Weekly | Sharpen Blade | | | |
| STEAM COOKERS | Daily | | | | Check Wheel Screws Weekly | | | |
| SINKS | Daily | | | | | | | |

# Maintenance

## WORKING FACILITIES—APPLIANCES

| | CLEANING FREQUENCY | WORK TO BE DONE BY | MANAGER'S CHECK BACK ON WORK | LUBRICATION FREQUENCY | SIMPLE REPAIRS OTHER SERVICE | WORK TO BE DONE BY | WORKER'S INITIALS DATE | MANAGER'S CHECK BACK ON WORK |
|---|---|---|---|---|---|---|---|---|
| BUN WARMERS | Weekly | | | Every 90 Days | | | | |
| BREAD DRAWERS | Weekly | | | | Keep Dry Air Out | | | |
| COFFEE MAKERS | Daily | | | | Keep Handle Screws Tight | | | |
| COFFEE URNS | Daily | | | | Replace Worn Washers Clean Faucets Weekly | | | |
| CREAM DISPENSERS | Daily | | | | Adjust Valves | | | |
| DRINK MIXERS | Daily | | | Monthly | Replace Worn-out Carbon Brushes | | | |
| DRINK DISPENSERS | Weekly | | | Every 90 Days | Tighten Handle Screws Replace Worn Piston Seals | | | |
| EGG BOILERS | Daily | | | | | | | |
| FUDGE WARMERS | Daily | | | | | | | |
| GREASE INTERCEPTORS | Weekly | | | | | | | |
| GLASS WASHERS | Daily | | | Follow Makers Instructions | | | | |
| GRIDDLES | Scrape Often | | | | Keep Burners Clean | | | |
| HOT WATER HEATER | Twice A Year | | | | Drain Bottom Weekly Check Adjust Burners | | | |
| HOT CUPS | Daily | | | | | | | |
| ICE CREAM SCOOPS | Daily | | | | Adjust To Keep In Line Replace Springs, Other Parts | | | |
| ICE CREAM FREEZER | Each Day Usea | | | Monthly | Adjust According To Manufacturer's Rule | | | |
| JUICE EXTRACTORS | Wash Daily Sterilize Weekly | | | Monthly | Replace Worn Parts | | | |
| MALTED MILK DISPENSERS | Weekly Dry Thoroly | | | | Replace Broken Blades | | | |
| TOASTERS | Daily | | | Monthly At Least | | | | |
| WAFFLE IRONS | Daily | | | | Give Ammonia Treatment Weekly | | | |

## CARBONATOR

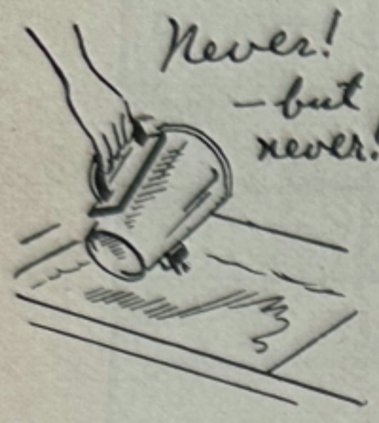
| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| CARBONATOR EXTERIOR | Monthly | | | Every Three Months | Thoroughly Clean Interior Annually or Semiannually | | | |
| MOTOR | Dust Off Monthly | | | Every Three Months | Check, Clean Switch | | | |
| LINES | Weekly | | | | Check for Leaks | | | |
| REGULATOR HOOK-UP | Every Hook-up | | | | Test For Leaks. Test Regulator Every 60 To 90 Days. Replace Washers | | | |

## REFRIGERATION SYSTEM

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| MOTOR | Exterior Monthly | | | Monthly | Tighten Belts, Bolts | | | |
| CONDENSER | Monthly | | | | Clean Out Scale. Brush Down Fins If Air Is Cooled | | | |

armature shaft will cause agitator to vibrate and may result in damage to both the agitator and the motor.

## HOT CUPS




**Never Connect Current** when hot cup is empty. This will overheat cup and easily damage heating element and terminal connection. Proper handling of hot cups will make them last for years.

**Don't Put Hot Cup in Water.** This causes short circuits and will damage element.

Pull plug from hot cup immediately after emptying contents and before serving customer.

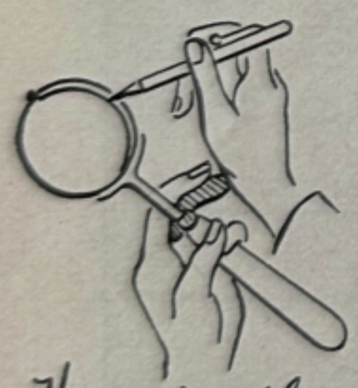
**After Emptying**, rinse inside thoroughly with running water to prevent film on inside of cup from scorching the inside of metal container. This also speeds cleaning by dissolving the film adhering to the sides of the cup. Wipe exterior with damp cloth.

## SCOOPS

**Use Scoops** only to serve ice cream and sherbert. Springs and metal will be damaged if scoops are used to pry up lids and covers or to clean ice out of cabinets. A wet hot towel will help to do these jobs easily and quickly.

**Keep Scoops Sterile-Clean.** Scald and brush-scrub springs and rods of scoops each day. Let water run slowly in dipper well during working hours so that water is always clean for the dishers.

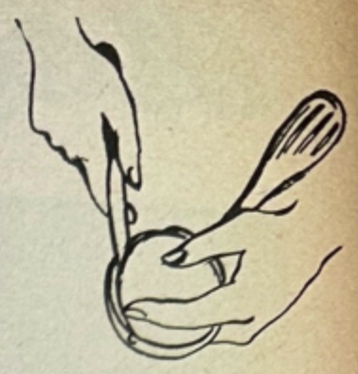
**Shake Excess Water off Scoops** before dipping ice cream. Falling drops of water form crystals in ice cream. Shake off excess water with quick motion of hand before putting scoop into ice cream or sherbert cabinet.



Here is the danger point—dents cause trouble

**Banging scoops on dipper well can damage metal and break springs. Don't use scoops to clean ice in the cabinets.**

**Don't Throw Scoops** into disher well or strike them against fountain or other equipment. It breaks springs and puts dippers out of shape. Do not permit broken scoops to lie around or be put away. Send them to the service department or the local supplier promptly.



A grapefruit knife will straighten a bend in the cutter blade

## FUDGE WARMERS

**The Following Suggestions** will insure longer life for your fudge warmers and will reduce maintenance expenses to the minimum.

**Before Anyone Handles** the fudge warmers he or she should read the manufacturers' instructions regarding the proper care and operation of the equipment.

Return equipment requiring service direct to the manufacturer, who alone is best qualified to service equipment in need of repair.

**Clean Carefully** by removing bowl and washing thoroughly each day. Do not submerge body of fudge warmer in water, as this will destroy electric unit. When washing stationary parts of warmer, use only damp cloth. Always disconnect current at close of day's business by pulling plug from wall socket.

### WATERLESS TYPE

**Automatic Thermostat** controlled waterless type fudge warmers are factory adjusted and the thermostat control set to maintain the temperature of the fudge sauces within a range of 135 to 150 degrees which is recommended by most fudge manufacturers.

Do not tamper with thermostat control sealed within the element compartments. When service is required return the warmer to the manufacturer.

Don't tamper with thermostat controls

**Water Should Not be Used** in connection with the operation of the fudge warmer under any condition. It is just what the name implies—a waterless fudge warmer. If the heat control is properly adjusted, the fudge sauces will not dry out, nor the flavor impaired. If a thinner consistency is desired, add simple syrup and stir.

**Other Types** of waterless fudge warmers are provided with an ad-

justable heat control switch which may be externally regulated for temperature desired at low, medium or high.

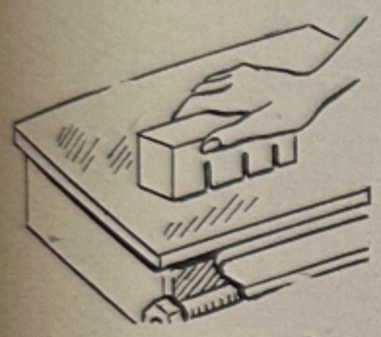
### WATER BATH TYPE

**Proper Water Level** must be maintained to keep the fudge warm and to avoid damage to the unit.

Set switch control for the proper heat desired, 125 degrees on low, 145 degrees on medium and approximately 165 degrees on high.

## GRIDDLES

**Clean Thoroughly.** Use a griddle scraper after each cooking operation to keep unit clean and to prevent smoking and carbon collection.



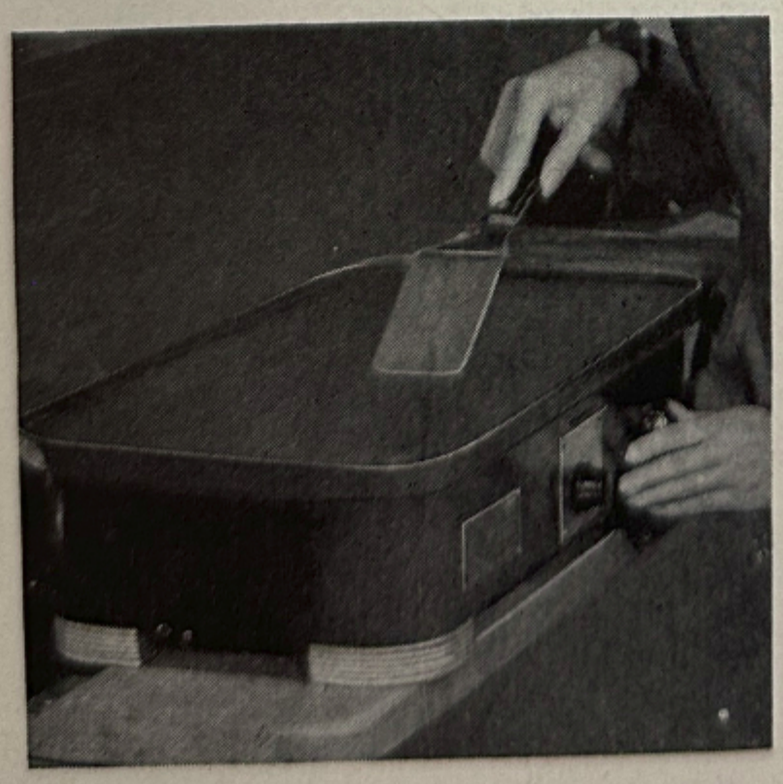
Use griddle stone at closing time

**Use Griddle Stone** or block at closing time to clean off top thoroughly. Slots in regular stone cut grease and carbon easily. Prevent fires by complete daily cleaning.

Clean underside, where gas is used. Accumulation of grease, soot and other dirt may cause fire and odor.

**Cut Down Current.** If electrically heated, cut current to low point during slack hours. Be sure that it is turned off at closing time and during periods when not used. High current all day wears out elements.

**Keep Burners Clean.** If gas is used, follow instructions on keeping burners clean and orifices open with regular use of wire to fit openings. Remove burners for this work. If air pressure is available for cleaning be sure to blow through ports. Never blow through mixing chamber end as that forces dirt into tiny openings. If burners are heavily covered with grease, soak in strong lye solution and clean. Always make sure burners are dry before replacing them on griddle.



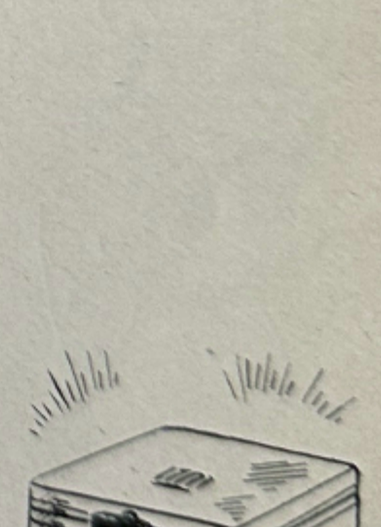
**Use a griddle scraper after each cooking operation to keep the top clean and to prevent smoking and carbon collecting.**

## GRILLS

**Care of Grills** will result in trouble-free and long life for this equipment. The same general care as suggested in this manual for Waffle Bakers applies to grills.

### SANDWICH

**Operating.** With non-automatic types cut to "low" between orders, don't overheat because this may warp the grids. On automatic types, it is recommended by many operators, that the grill be permitted to remain "on" until service is completed; this method of operation is considered more economical than if the grill is heated for each order. If grill has "bottom on" switch, the upper unit may be left raised and the lower grid used as a griddle—especially if considerable frying is required.



**Cleaning.** Wipe grids with wet cloth during use. Should grease cake on grids, loosen same by placing several thicknesses of cloth saturated with household ammonia between grids when grill is cold. Permit to stand overnight. Do not use abrasive cleaner on frame, cover or legs. Such substances will damage chrome finish.

### MEAT

**Scrape Grids** with spatula or scraper after grilling meats to remove any residue. Wipe grids frequently with a cloth to remove excess grease which might cause undue smoking.

**Keep Grill Closed** between orders for greatest economy. When grill stands idle for some time with heat on, seasoning may become dry and additional fat should be added before using. Seasoning should also be added after plates have been scraped or scoured.

Keep cover closed

**Repairs.** Should your grill require attention, follow company policy. If this policy is to notify manufacturer, be sure to include in your letter description of difficulty, catalog number, serial number, voltage and type of current (A.C. or D.C.). You will be instructed to either return the grill or submit it to an authorized service company.

## BROILERS

**Brush and Wipe Grids** at the end of each day. Keep doors and hinges clean. Don't allow more than a day's accumulation of grease in the drip pan. Keep door and hinges clean.

**Grease Deflector.** If broiler has grease deflectors clean by pulling gridiron forward, release front hooks on deflector from the "U" catches on the front of the gridiron, then disengage the "S" hooks on chain hangers at the back.

**Broiling Grid** can be removed for cleaning by raising the hook type stop and pulling forward.

**Heating.** If electric broiler is equipped with tubular units it will be necessary to preheat thoroughly before using. If the broiler is equipped with coil type elements no preheating is required.

## GAS

**Pipe Burners** must be kept clean and in adjustment. Clean carefully the ceramic or refractory material, in broiler so equipped, as it is easily damaged.

Burners may be cleaned in place if they are not badly clogged, but usually it is better to remove them completely in order to do a thorough job. Keep the air shutters free from lint or grease.

## DOUGHNUT MACHINES

**Follow Maintenance Book** issued by manufacturer and acquire a thorough knowledge of your machine to be fully prepared in the event repairs or adjustments are necessary. The following points will aid in maintaining your doughnut machine in good operating condition:

**Lubricate** daily with light machine oil the cups on top of the frying kettle, and cups on the cutter plate. Motor should be oiled only once a week, using a few drops of light engine oil. Use a light or medium grade engine oil for the gear case. Surfaces of gears and intermittent surface of gears, as well as channels of cams, should be lubricated with cup grease. Fill to the proper level the open gear case with medium or light worm gear oil.

**Clean Machine** after each day's operation. Remove cutter and dough-can, wash in hot water and clean with brush. Dried dough accumulations should be removed and all machine parts dried thoroughly. Use brush to wash inside surface cutter sleeve. Dip sleeve lightly into frying compound. Dip cutter after drying into warm fat to prevent rusting of un-nickled parts.

**Drain Kettle Weekly** and strain thoroughly all frying fat. Remove spider and scrape all carbon and burnt particles from spider and kettle with a putty knife. Brush with wire brush and clean off with rag. Replace spider, fill kettle with hot water and a recommended non-corrosive cleaning compound or baking soda. Do not use sal soda. Turn on the heat after the heat coils are covered with water, and let water and compound boil until sediment is loose and easily removable. Scrape and drain kettle. Refill machine with clean, warm water and rinse thoroughly. Drain kettle, remove spider and wipe the kettle thoroughly dry.

## ICE CREAM AND FROZEN CUSTARD MACHINES

**Know City and State Health Regulations** affecting these machines. Operate and care for machine in accordance with such rules.

**Demonstrate.** Be sure operator is familiar with all instructions supplied by manufacturer of your particular machine. Demonstrate operation and care before giving full responsibility to one or more employes.

**Follow Instructions.** As the condensing unit is fundamental to ice cream makers, be sure suggestions for handling refrigeration system in this manual are followed. All basic rules for care of motors and compressors hold true with this equipment.

**Freezing time is too slow,** check beaters to see if knives are dull or if motor is too slow. Also inspect expansion valve to see if it is set too lean or too rich for efficient freezing

**Cream will not freeze.** expansion valve may be clogged or thermal overload valve is open. If latter is cause, reset valve and seek cause for its opening.

**Whipping time is too long,** better check mix. Is the freezing cream too stiff or is there some fault in the mix?

**Ice cream is slow to harden,** check these three causes for trouble: 1. Too much frost in cabinet will slow hard-

ening; defrost oftener. 2. Temperature control may not be properly set; cabinet should be 10 to 15 below zero. 3. Packages may be too tightly packed in cabinet; stack packages against wall; never crowd cabinet.

8 places to oil or—

8

**Lubricate Machine Regularly.** Eight places on typical machine need attention: 1. Two cups on freezer motor; fill every 90 days with light motor oil. 2. Two cups on condensing motor should be similarly filled every 90 days. 3. Drain and refill oil pan of freezer every 2000 hours of operation with high grade motor oil, preferably SAE #70; fill only to gauge level plug; wipe off excess oil. 4. Apply a little petroleum jelly to beater shaft, which enters cover bearing before starting freezer; give clutch handle same treatment. 5. Apply a thin film of petroleum jelly to freezer drive shaft after it has been removed and cleaned.

## WAFFLE BAKERS

**Clean Baking Units** make good waffles quickly. More than half of waffle-making troubles come from dirty machines. To keep waffle irons doing a good job, follow these daily and weekly practices:

**Remove Carbon Daily** from grids with a brush recommended or supplied by manufacturer. Clean every spot off. If not removed, carbon will cause waffle to stick. Never use a knife or soap and water.

**Never Use Baking Grease,** lard or butter on baking surfaces as the salt in these products will carbonize metal. Use only vegetable oil, shortening or paraffine on baking surfaces.

**Weekly treatment for grids.**
If waffle irons are in constant use give treatment every week, or if they are not used constantly treat them once a month. This treatment will aid in preventing waffles from sticking:
At store closing time:

1. Cover bottom grids of the waffle irons with absorbent cotton saturated with household ammonia. Do not allow ammonia to get into electrical parts.
2. Close irons and place weights on them to keep them closed tight.
3. Let stand all night.

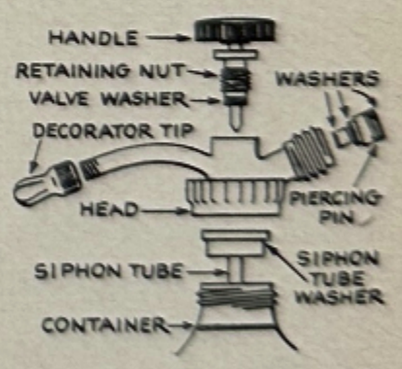
Following day:

1. Remove weight and cotton. Place cotton in can to be used again the following week.
2. Brush carbon off grids with wire brush.
3. Turn current on.
4. When grids are hot apply coat of oil with a pastry brush.
5. Close irons and turn heat off.
6. In 3 minutes turn heat on again.
7. Place batter in irons and make one batch of waffles. Bake this batch extra brown to absorb all the ammonia and oil taste and odor in the irons. Throw first waffles away.

**Daily Treatment.**
Connect waffle baker, and brush to remove any burnt particles and apply with a good grade of vegetable oil to both upper and lower grids with pastry brush or soft cloth. Close grids with batter and allow to heat for five minutes. Again apply vegetable oil and fill grids with batter and allow to bake through regular baking cycle. This waffle should be easily removed. However, retreating the grids with another application of vegetable oil and baking a second waffle generally completes the conditioning very satisfactorily. Well-conditioned grids have a dark chocolate color and looks like shellac or varnish.

## WHIPPING MACHINE

**Clean Thoroughly** after each filling. Wash bottle and siphon tube thoroughly in soap and water. Use dish mop or bottle brush. To clean top unscrew retaining nut and remove valve assembly in one part. Then unscrew piercing pin using a coin. Wash head thoroughly with soap and water, using brushes provided in openings and in nozzle. Sterilize bottle, head and siphon tube by immersing in hot water (160°) for ten minutes or by immersing in chemical sterilizing solution.




**Re-assembling Head.** Be sure all washers are in place. When re-assembling valve assembly, hold handle (1) from turning while screwing down nut (2) firmly. Nut must be tight before handle can close valve properly.

**Wash Nozzle** twice a day. At morning and night nozzle should be washed clear of all cream by means of brush furnished by manufacturer, and nozzle sterilized.

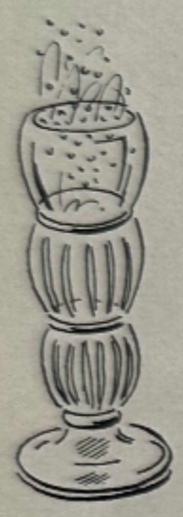
**Charge Machine** only with individual cartridge chargers furnished by the manufacturer of the machine. Do not place any attachments on it or use any other charging method. It is dangerous.

For further information on
**FOUNTAIN APPLIANCES**
see advertisers' index page 76

# Carbonation

## BASIC RULES

**Good Carbonation** is essential for successful fountain operation, and carbonation begins at the carbonator—the heart of the fountain. The carbonator must be kept clean inside and out, and free from leaks. There are tested rules for keeping carbonators in working efficiency and if followed carefully your fountain can have good carbonation and without unnecessary breakage and repair bills.



Pep up that drink!

Carbonators vary as to design, but the illustration shows basic parts of all carbonators, though the size and location of the parts may be somewhat different as to make.

Check the location of the operating parts on your carbonator. Refer to the manufacturer's service manual for maintenance rules. If you do not have a copy the nearest office of the manufacturer will supply you a copy.

## 16 STEPS FOR CARBONATOR EFFICIENCY

**1. Keep All Obstructions Away** from switch which starts and stops the carbonator mechanism. Don't allow brooms and other obstructions to stop free action of lever.

**2. Never Lubricate Pump Plunger.** but every 60 days, place a few drops of light oil on the guide of the pump plunger and the pivot screw which balances the levers. Any oil upon plunger may get into the carbonator to spoil the carbonation.

**3. Check Automatic Switch.** To make sure the switch starts and stops properly, inspect the automatic device to see that contacts and blade contact are clean. If dirty or corroded, turn off current and clean with fine sandpaper. Put a drop of light oil on pivot screws.

**4. Keep Oil Away from Regulator.** This delicate instrument regulates the flow of gas into the carbonator. Oil can damage the control and affect the taste of soda water.

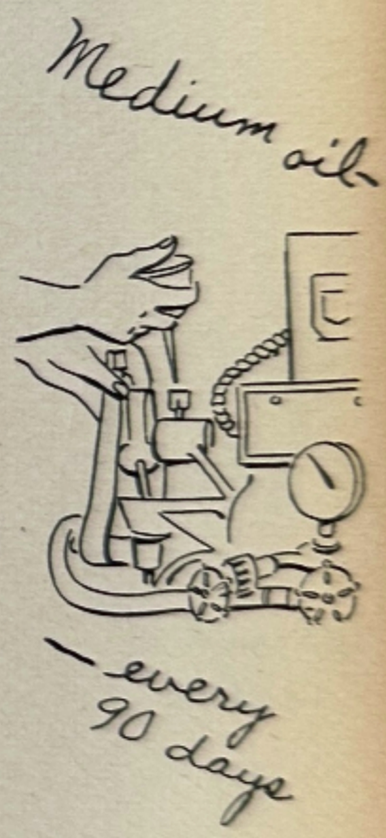
**5. Clean All Exposed Parts once a month.**

**6. Fill Oil Cup**—there are usually three—with medium oil every 90 days.

**7. Fill Oil Wells** on motor with light motor oil every 90 days. Check every other week to see if oil is needed and if motor is operating well.

**8. Carbonic Gas.** Make sure each morning that enough carbonic gas is going into the carbonator. Keep an extra full tank on hand to avoid running short.

**9. Gas Pressure.** Keep gas pressure adjusted because under-carbonated water makes bitter drinks. The amount of pressure needed depends




### If Motors Do Not Run or Start

Before calling the serviceman, check these causes:

1. Is switch turned off?
2. Has motor overload protector stopped motor? On some larger motors (over ¾ HP) overload protectors are manual reset type.
3. Has fuse blown out? If it has blown out, be sure to replace with one of same amperes.
4. Are connections loose? If so, tighten carefully.
5. Is automatic switch making proper contact? Are contacts dirty? corroded? If so, clean.
6. Does any obstruction touch the switch lever? Make sure no obstructions are near.

If fuse continues to blow out or motor refuses to operate, call electrician or service company.

upon city water temperature, but it takes no more gas to assure a high pressure than a low pressure if gas does not leak from carbonator.

Here is a tested pressure table:

| City Water Temperature | Required Pounds of Pressure |
|---|---|
| 50° | 110 |
| 55° | 115-118 |
| 60° (winter average) | 120-130 |
| 63-65° summer average) | 130-135 |

A pre-cooler attached to waterline makes the carbonator last longer, assures better soda water. In areas where the temperature of the city water exceeds 65 to 70 degrees good soda water cannot be produced without some form of pre-chilling being used.

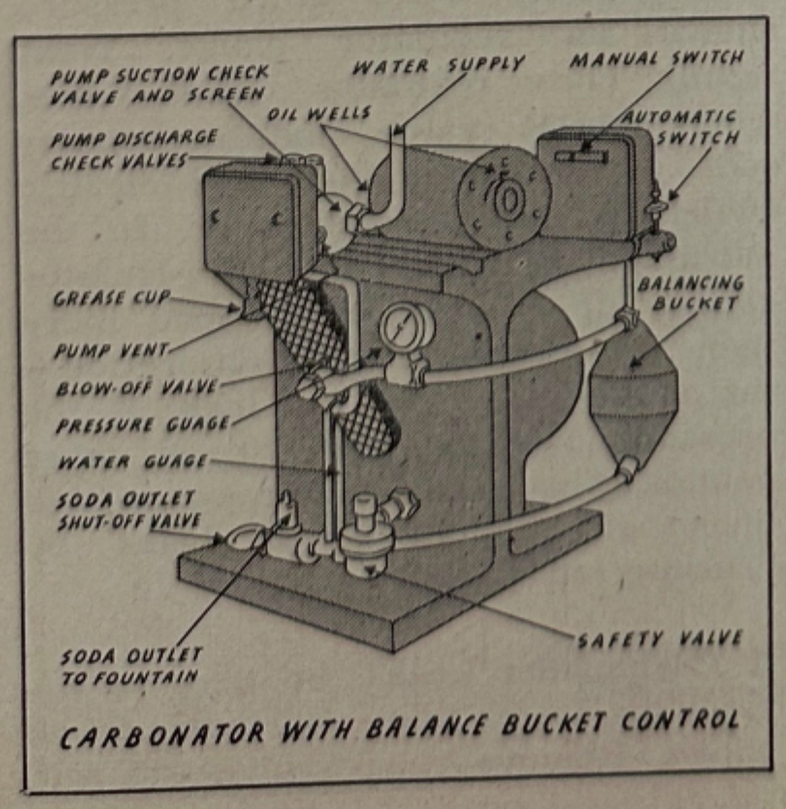
**10. Avoid leaks.** Prevent waste of gas through leaks. See rules below for finding and preventing carbonic gas leaks.

**11. Ample Water.** Be sure each day that sufficient water is available for the pump.

If not enough water runs through the pump, air will be drawn into the carbonator to make flat soda water. Air passing through the pump causes a rumbling in pipes. A pump running dry damages the packing, causing air leaks and requiring new packing.

**12. Check Gauge** to see if water enters when pump is running. As pump operates, water should rise in the glass. If water does not rise, see if water has been turned off at hook-up to carbonator or in the building.

If water is on, but it does not rise in gauge as pump operates, open vent screw in valve and let pump run. With each pump stroke, water should spurt. If it doesn't, then something is wrong with pump. Shut off water and current; remove cap screws from pump; lift out and examine the pump checks. Clean them. If washers are scored, replace. Replace valve caps and turn on water and current.



CARBONATOR WITH BALANCE BUCKET CONTROL

**13. Prevent Water Leaks.** Each month check and tighten all couplings. A leaky connection on a water line does more than waste water; it may supply an opening to pull air into the carbonator to make soda water flat-tasting.

**14. Hands Off Safety Valve.** Never tamper with safety valve. The manufacturer or service man set it properly. If it leaks or does not operate efficiently, call a responsible service man or notify supervisor at once.

**15. Check Lines Monthly.** Be sure lines leading from carbonator to fountain do not have pin holes or loose couplings. Are these line properly supported? If not, sagging may break them. Do lines run along basement walls without conduit protection? Rats sometimes whet their teeth on soft metals and cause leaks.

**16. Clean Filter Stone and Storage Tank.** If this equipment is used to clear water of sediment, to let air escape from city water before it enters carbonator and to reduce water pressure, keep this equipment clean.

Clean filter stone occasionally by using special stone provided by manufacturer. Flush out filter body through washout valve. An inlet shut-off valve makes this easy.

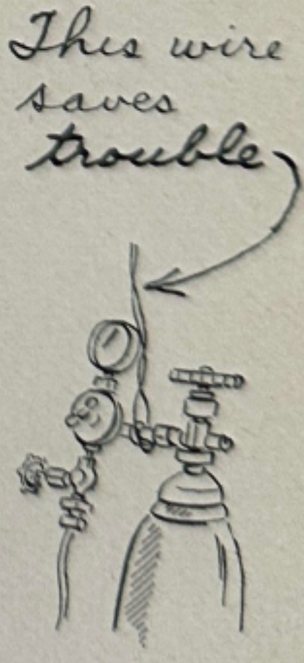
To clean out tank, use washing soda and water. Disconnect wing coupling below outlet cock and attach water hose to carry water to the drain or container.

## GAS HOOK-UPS

**Handle Regulator with Care** in changing cylinders. The regulator, an easily damaged mechanism, reduces carbonic gas pressure in the cylinder (about 800 pounds) to working pressure in carbonator (about 125 pounds.)

Dropping or other careless handling of regulator may break gas line, loosen coupling to gas inlet or damage delicate regulator mechanism. Dirt in regulator halts its operation.

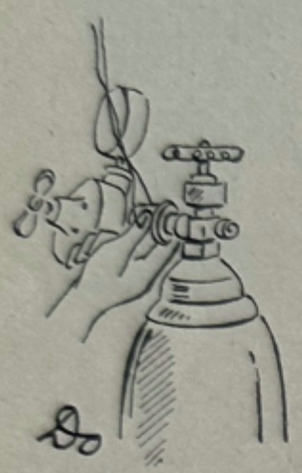
The way to protect the regulator against such hazards is to use a wire or chain attached to ceiling or beam to support the regulator when disconnected from the cylinder. The regulator is thus suspended in normal position for making hookups and from falling or being banged. Store extra regulator in safe place.




**Set Regulator Adjustment Key** at desired pressure. If regulator is in good working order and lines and coupling do not leak, pressure in carbonator

then will be right. Always instruct green help in proper handling and adjusting of regulators to avoid trouble and emergency failures. Turn the regulator wing screw to the left to relieve tension and lower the pressure. If pressure is too low, a new cylinder of gas may be needed.

**When Coupling Regulator** to outlet of gas drum valve, wipe face of connection clean and use a hard fiber washer. Be sure outlet valve on regulator is closed before opening gas cylinder valve. Turn clockwise (to right) to close this shutoff on regulator.




**Don't Damage Threads.** Threads on regulator should be the same as those on cylinder outlet. Start nut on carefully by hand to avoid crossing and ruining threads. If the coupling nut does not start on easily, begin again. Never use a wrench to start a nut because forced connections damage coupling and cause leaks. Use a wrench only after nut has been correctly started.

**Open Valve Slowly.** Always open gas cylinder valve slowly, carefully. Adjust regulator pressure going into carbonator by turning the adjusting wing screw slowly to the right and then open regulator outlet valve.

When you test the regulator— here's 8 steps →

**Test Regulator Monthly,** when connecting a full gas cylinder:

1. Close the cylinder valve; turn clockwise.
2. Open the outlet valve. Turn counter-clockwise.
3. Loosen the regulator coupling nut on outlet end.
4. Turn adjusting key counter-clockwise until key is loose.
5. The needle should now read zero on the gauge.
6. Close outlet valve. Turn clockwise.
7. Open the cylinder valve slowly.
8. If the needle remains at zero, the regulator seat is in good condition. If the needle rises, the regulator needs immediate repair.

**Protect Against Heat.** Full cylinders should be protected against sudden rises in temperature. They should be kept out of direct rays of the sun to prevent possible bursting or loss of cylinder contents through rupture of the relief valve.

Don't tamper!

**Don't Attempt** to repair cylinders or valves if they are defective or leaking. Promptly notify your $CO^2$ gas supplier. Never tamper with safety devices in valves or cylinders. Open valves slowly and use only tools approved by manufacturer.

**Close the Gas Valve** on cylinders before returning; see that protective caps for valve outlets are replaced before empties are shipped. That assures safety of equipment and gets prompter delivery cooperation from supplier.

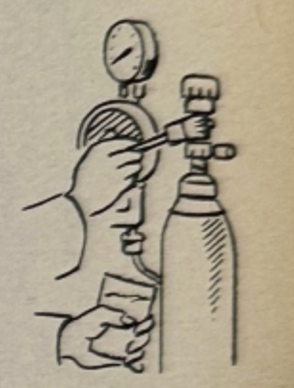
Stop leak!

## CARBONIC GAS LEAKS

**Gas Leaks** result from carelessness. Stop them NOW. Leaks occur at:

1. Draft arms.
2. Leader lines and connections in fountain.
3. Regulator and couplings to cylinder and carbonator.
4. Lines from carbonator to fountain.
5. Carbonator.

Most leaks are to be found outside the carbonator. Instructions for stopping leaks at draft arms will be found in the Fountain Care section. Here are suggestions for discovering and stopping leaks elsewhere:




**To Find Leaks,** brush a solution of warm water and easy-lathering soap connections and lines. Escaping gas will form bubbles in the soapy film.

**When Leaks are Located,** tighten coupling or connection. Make certain good sound washers are in all couplings to the regulator, the gas tank and the gas inlet valve connection to carbonator.

Check- and check again!

**Check After Gas** Cylinder Connection. After a new cylinder of gas has been connected to the regulator, check over valve stems, couplings, other valve at top of cylinder, regulator valve, couplings and gauge with soapy water to be sure there are no leaks. If a leak is found at valve stem (top of cylinder), open valve all the way as this will stop leaks through packing. Packing nut should be tight.

**How to Know if Carbonator Leaks.** At closing time, write down pressure shown on regulator gauge. Next tightly close regulator outlet valve, water outlet valve and carbonator soda outlet valve; then pull electric switch to cut off carbonator. In the morning, check pressure on regulator gauge. If it has not dropped more than ten pounds normal absorption—the carbonator does **not** leak. If the pressure has dropped 20 or more pounds, check carbonator connection lines and couplings for leaks by brushing on soapy water.

**If Carbonator Leaks,** be sure to inspect the water inlet and pump check valves. Remove check valve cap nut,

lift out valve and clean it. See that the rubber seat is in good condition. If worn, turn it over or put in a new one. See instructions in manufacturer's service manual and follow them very carefully.

**Check Connections.** Extreme temperatures contract or expand lines exposed to the air. Contracting lines in winter may cause gas leaks. Check frequently and tighten the various connections carefully to avoid these expensive and unnecessary leaks.

## CARBONATOR CLEANING

**Careful Cleaning** of carbonator and connecting lines eliminates sludge. Sludge often has acid content, which corrodes and destroys body of tank and block-tin linings.

Clean carbonator at least once a year. Where sludge and lime sediment collect rapidly such cleaning should be done twice or three times a year. Cleaning a carbonator is easy if you follow the manufacturer's instructions.

It's easy when you do it right!

## COMMON CARBONATOR TROUBLES

| COMPLAINTS | POSSIBLE CAUSES | REMEDIES |
|---|---|---|
| CARBONATOR PUMPING TOO LONG | Sediment from city water | Clean carbonator, use filter or storage tank. |
| | Closed water-supply valve | Open. |
| | Switch, balancing bucket assembly dirty or out of order | Check. Clean. Call electrician. |
| | Dirty pump-inlet screen or filter stone | Inspect, clean. |
| | Pump-inlet or check valves not working | If cause is not obvious, call service man. |
| | Pulpy, swollen washers in bottom hose couplings reducing water flow. Plugged hose | Inspect, replace washers or hose. |
| | Weight too far out on arm of balancing bucket type | Adjust weight on arm. |
| | Twisted balancing tank hose holding up tank so carbonator will not cut out properly | New washers; adjust couplings and hose. |
| CARBONATOR RUNS BUT DELIVERS NO SODA WATER | Air in pump valve assembly | Let out air at pump vent. |
| | Worn washers on pump valves | Replace washers. |
| | Plugged inlet screen or filter stone | Clean or replace. |
| CARBONATOR FILLS WITH WATER | Low gas pressure from regulator | See if regulator key is properly set. Cylinder empty, replace. |
| | Water pressure too high | Install pressure reducing valve. |
| GAS BACKS INTO CITY WATER | Dirty, worn water inlet. Check valves | Replace seat. |
| | Dirty, worn pump valve seats | Replace seats. |
| GAS FLOWS FROM DRAFT ARMS | Electric switch off or out of order | Turn on; call electrician. |
| | Blown fuses at machine or switch | Replace. |
| | Water supply shut off | Open Valve. |
| | Pump checks not holding | Remove pump, repair. |
| | Burned-out motor | Inspect. Call electrician. |
| MILKY-LOOKING SODA WATER | Air in carbonator | Purge at blow-off vent near or below pressure gauge. |
| PECULIARLY TASTING SODA WATER | Oil or grease inside carbonator | Clean thoroughly. |
| | Damaged block-tin lining | Have it repaired. |
| | Wrong type pipe compound used in connections | Follow company policy on calling serviceman to dismantle. |
| FLAT-TASTING SODA WATER | Gas cylinder low or empty | Hook up full cylinder |
| | Gas turned off | Open cylinder valve and regulator outlet valve. |
| | Regulator pressure too low | Turn up to desired pressure. |
| | Coupling clogged by misfit washer | Loosen coupling, replace washer. |
| | Broken shaft on carbonator agitator | Replace. Call service man. |
| | Loose sprockets or pulleys on agitator | Tighten. |

Dear Mr Anthony: What shall I do?

34°–38°

Check the water daily

# Kitchen Equipment

## DISHWASHING MACHINES

### MACHINE CARE

**Dishwashing Compound.** Dishes will be cleaner and machine will not clog if a good compound is used. Do not use soap or ordinary soap powders. High heat in machine breaks them down and they revert to tallow which drips into the vital parts of the machine. Any soap or soap powder that creates soap bubbles is not satisfactory in a dishwashing machine that is driven by a centrifugal pump. The suction of bubbles into the pump is liable to make it air bound thus preventing the machine from operating satisfactorily.

**Grease Trap** must be cleaned out regularly so machine can drain properly. Congestion will slow operating efficiency in unclean dishes.

**Drain Valve** and drain valve line. Refuse often goes down into the body of water and into the drain line causing the plugging of the drain valve. These valves are easy to get at and should be cleaned out with the brushes supplied by the manufacturer of the dishwashing machine.

Scrap trays must always be properly set in place or pump will become clogged up.

**Inspect Machine** regularly and replace worn parts promptly. Lack of inspection and repair delays always prove costly.

**Electrical Controls** and connections should be checked often. Keep them clean and dry.

**Lime Scale.** Keep machine free of scale and other mineral deposits. Both interior and conveyor belt links must be free or equipment will be damaged. To take best care of machine check on mineral content of water from city chemist or water department. Frequency of cleaning can be determined from their report on extent and kind of mineral content in water.

**Loosen Brown Lime Scale** by placing a solution in the tank of muriatic acid and water. Run the machine five

### Follow regular schedule with dishwashers

| | |
|---|---|
| **DAILY** | Clean spray tubes with brush.<br>Remove upper and lower washer arms and clean.<br>Drain, tank, flush out machine with hot water.<br>Remove and clean strainer pans thoroughly.<br>Turn off gas or electric boosters, and keep doors open when machine is no longer in use.<br>Remove and scrub curtains. |
| **WEEKLY** | Check water valve. If water runs into over flow when valve is not in use, there is a leak.<br>Scrub interior with stiff brush and a good compound. Clean rinse sprayers of scale.<br>Oil top bearing and clean breather underneath.<br>Check water-pump packing for leaks. Tighten nut by hand only. Repack if leak does not stop. |
| **QUARTERLY** | Have gas company check burner and thermostat. If electricity is used, check brushes on motor and be sure the motor is well lubricated. |

minutes then remove loosened scale with a stiff brush. Rinse machine with clear water.

**Lubricate** all working parts regularly in accordance with specific instructions from the manufacturer. Proper lubrication is of the utmost importance. High heat breaks down the lubricant and wastes it away. Therefore those parts that require lubrication by either oil or grease should be checked very often.

## PREPARING MACHINE

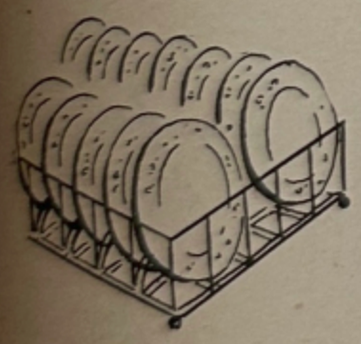
**Know City Ordinances** and dishwashing temperatures, required time periods for washing and rinsing, etc. Observe these rules and follow closely your company's specific operating instructions. The following steps will aid in successful washing and proper maintenance.

**Wash Water Temperature** should be between 130° and 135°. If water is under 130° the cleansing action is poor, if over 140° the food particles will bake onto the dishes.

Rinse Water should be more than 170°. Over 190° you have considerable steam vapor. Although steam is a sanitizing agent, the presence of too much steam is objectionable in most layouts.

## PREPARATION OF TABLEWARE

**Scrape** off refuse on dishes before putting into machine.




**Dishes** should be placed on end in racks. Don't overload by piling dishes above those on rack. The sprays must get at every dish.

Bowls and cups should be placed upside down in proper baskets.

Glasses require clean water. If possible, they should be washed before cups and dishes. Place upside down in baskets.

Silverware should be spread out in one layer on bottom of tray. Wash as soon as possible to prevent it from discoloring.

## WASHING OF TABLEWARE

**Door Type.** Raise nearest door and place loaded rack or basket into center of machine. Wash for 30 to 45 seconds, rinse for 15 seconds. Raise door and remove rack or basket of tableware.

**Curtain Type.** Place basket into center of machine and wash for 30 to 45 seconds. Push second basket into machine forcing first one out to clean end. As each basket is pushed out it automatically opens rinse valve.

**Conveyor Curtain Type.** Slide basket into machine until conveyor grasps it and carries it through washing and rinsing operations. Speed of conveyor controls washing and rinsing time.

## GREASE INTERCEPTORS

**Clean Regularly.** Remove lid, and pull out removable basket. Be sure to place nuts in a safe spot so they may be ready for re-attaching lid firmly.

**Bottom.** Be sure to clean out bottom of trap around outlet because heavy objects like glass chips drop down and, with other dirt, may clog outlet.

**Vent Pipe.** Clean vent pipe with brush or small rod. Make sure the shoulder upon which the lid fits is clean or lid will not fit snugly.

## DEEP FAT FRYERS

**Drain Daily.** Strain fat. Flush out sediment and wipe fryer dry. Return strained fat.

**Clean the Kettle** every week. The following tested method is suggested.

1. Drain off fat, strain, put to one side and allow to settle.
2. Fill the pot with water, heat to a boiling point and add from three ounces to one pound (depending on size of kettle) of a dependable cleaning compound. A caustic or lye solution should not be used as it leaves a film on the kettle that later combines with new fat and forms soap.
3. After boiling for 25 minutes, turn off current and allow to cool (overnight if possible).
4. Drain and refill with water, boil and drain.
5. Refill with water, heat, and add two tablespoonfuls to one cup of vinegar. The vinegar neutralizes any alkalinity left by the cleaning compound.
6. Stir and allow to stand a few minutes before draining. Refill with water and drain. Dry kettle thoroughly.
7. Return strained fat to kettle and add new fat. Use low temperature until fat melts. If plastic fat is used melt before putting in kettle to prevent burnouts.

**Check Temperature** of fat with a thermometer monthly and compare with thermostat to be sure control is working properly and to prevent damage.

## COOKING UTENSILS

**Proper Care** of cooking utensils is necessary to make them last longer; in addition, even superior foods cannot be prepared properly unless pots and pans are kept in good condition. Here are a number of tested ways for caring for this equipment.

### WASHING POTS AND PANS

**Check** with utensil manufacturer before using cleaning compounds or liquid polishes. Metals differ from each other, some are unaffected while others are injured by the same washing compounds and polishes.

**Clean Properly**

1. After each use wash the pot or pan in soapy hot water.
2. Rub with cleanser and soap. Clean out the corners each time, it will save heavy scouring later on and will not provide hiding places for harmful bacteria.
3. Rinse with clear hot water.
4. Dry the utensil thoroughly. Pots and pans will last longer if dried well than if they are dried lightly with a damp cloth or left to dry by themselves.

Use a wooden scraper—

—it won't scratch the utensil

**Soak** before scraping to remove stubborn burnt or dried food. Allow a small amount of soap and water in the utensil to come to a boil slowly, simmer for a few minutes and the food will loosen. One or two tablespoons of baking soda per quart of water may be added to utensils made of enamel, steel or iron.

### REMOVE DISCOLORATIONS

**Aluminum.** Discoloration from either water or food containing iron or an alkali can be removed by boiling a solution of either two tablespoons of vinegar or two tablespoons of cream of tartar per quart of water in the utensil for a few minutes.

**Brass and Copper.** Heat tarnish can be rubbed off with half a lemon dipped in salt.

**Enamelware.** Stains on enamelware can be removed with baking soda rubbed on with a damp cloth. Hard water scale will come off with a water and vinegar solution.

**Steel.** Heat tinge of golden brown which appears on these utensils when subjected to temperature of 500° F., or higher, can be removed with a mild cleaning abrasive. A little vinegar will help remove the tinge more quickly. Follow through any discoloration or stain treatment with a thorough cleaning of the utensil.

## SLICING MACHINES

**Clean Machine Daily.** Use a damp cloth on exterior. Wash and dry knife guard, receiving tray and slice deflector. If soft foods are sliced often, the porcelain plate at center of the knife should be removed occasionally and cleaned.

Clean it daily

**Never Dip Slicer in Sink** or turn hose on machine. Such soaking rusts interior mechanism and ruins motor brushes. Putting slicer in sink water also may give the slicer a bad odor. Clean thoroughly with wet cloth only.

**Set Blade Control** at zero before wiping blade while it is turning. If blade is not set at zero, worker may cut off a finger end.

**Scrub Sharpening Stone** each month or as often as it becomes glazed or gummed up. Use a stiff brush, like a tooth brush, soaked in hot water and soap. Gasoline applied with a small brush will do a better job of removing grit and grease from pores of stone. If gasoline is used rinse stone and air well before replacing.

**Clean Knife** thoroughly before using sharpener. Use a folded cloth above and below the revolving blade. After sharpening, clean emery dust from blade and machine with damp cloth to keep dust from sliced food. Open slice deflector and wipe that, too, after sharpening. Do not use a kitchen knife or any other hard substance to scrape off food from slicer knife.

A dull knife is—

—a handicap

**Keep Blades Sharp** for easy slicing. To get a keen edge, hold stone against the blade only long enough to obtain proper edge. Once the knife is sharp, further grinding will not make it any sharper but will cause unnecessary wear on the stone and knife.

**Electric Cord.** Through the electric cord runs the life for your slicer. Take good care of it.

**Oil Machine Weekly,** or oftener, if used a great deal. Use only a high-grade, light, tasteless mineral oil—never heavy, gummy lubricant or vegetable oil.

Be sure that every oil hole gets its supply to keep machine operating well. Do not overlook the pusher slide under

the table. Lubricate motor bearings every four or six months.

**Call an Authorized Serviceman** if your slicer needs attention. He knows where to look for the trouble and has the training and the equipment necessary to correct it.

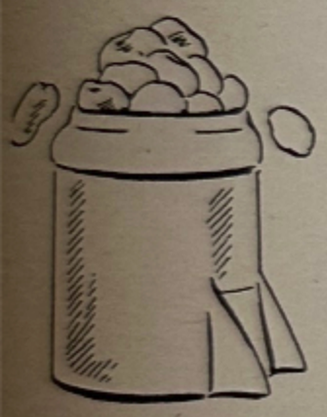
## PEELERS

**Clean** potato and vegetable peelers regularly after each day's use. This can be done very efficiently by means of a hose.

Inspect abrasive plates frequently for wear and need of replacement or new covers. Clean abrasive with scrub brush and rinse.

**Use Plenty of Water** while peeling, so as to flush away the dirt and peelings and not allow the abrasive surface to become filled up. Peeler should be connected to peel trap located between it and sewer drain in order to prevent clogging of sewer.

This doesn't save time—



—it causes trouble

**Don't Overload** the machine—operate only to capacity. Start peeler so disc is in motion before dumping potatoes into peeling chamber. Cut off tops and roots of carrots, beets, radishes and similar vegetables before putting in machine.

## MIXERS

**Keep Clean.** Promptly wash bowls; flush off any dry whips. Use rubber scraper to clean mixer bowls. Never use metal scraper or spoon.

**Use Beater or Whip** only for the work for which it is specified. Each beater or whip has been designated to do a particular type of work. Secure tightly to machine to avoid accidents.

Handle mixer whips with care. If any wire is bent, straighten it at once. The wire striking side of bowl may break the whip and wear a hole into the bowl.

**Dropping Bowls** into the sink or onto the floor will dent them causing damage not only to the bowls but also to the other parts of the machine when the bowls are used again.

Check capacity! Check capacity of your machine in the manufacturer's handbook. Do not overload the machine.

**Place Bowl** at its lowest position when mashing potatoes (or any other similar operation) and gradually raise bowl to its working position as the potatoes break up. This will eliminate undue strain to the mixer and add to its life and operating efficiency. If mixer arms do not properly pull or roll the batch without tearing it, they need readjusting. If readjustment is neglected serious trouble can develop.

## RANGES

**Clean Regularly,** thoroughly, to keep ranges working 100%.

Clean joints daily. Each day clean open top and solid top joints. Be certain that joints are cleaned to permit metal expansion.

Wash drip tray daily. Drip tray under service units should be washed out and dried daily.

**Keep Oven Dry.** Clean daily and keep dry when not in use. A damp oven will corrode. All linings and bottoms should be clean. Spots of grease in forgotten corners start destruction.

Door openings at top, bottom and sides must be kept clean to prevent heat waste and damage to doors because dirt in frames forces doors out of line. Wire-brush door springs each month and wipe with oiled rag.

He'll be sorry!

Doors aren't made to stand on.

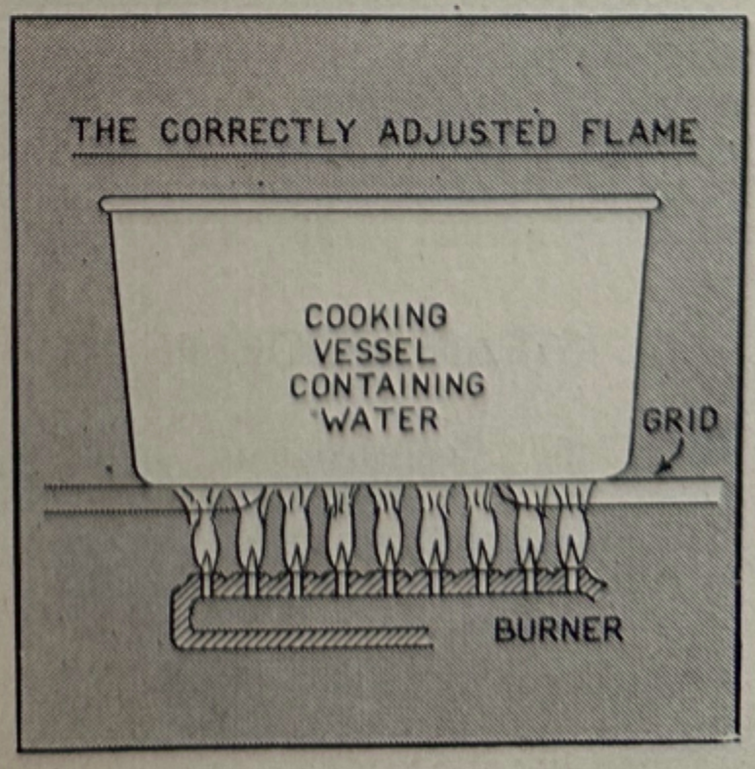
**Gas Burners** should be brushed and cleaned at least once a week. Make sure that no particles of dirt or other foreign matter fall into the burner ports. Each month top burners should be boiled in a strong lye solution. Rinse and dry.

**Do Not Wash Range** while it is hot as that might crack lids and pan openings. Never let water spill into burner tops or firebox.

Let it cool off

Never brace doors open. That wrenches hinges, may break hinges and springs.

**Have Gas Company** check burners and thermostats regularly to make necessary adjustments. Have gas input checked, too, because too much gas



not only runs up bills but damages equipment.

When boiling point is reached turn down gas flame 75%. Watch burners to be sure of all-blue flames.

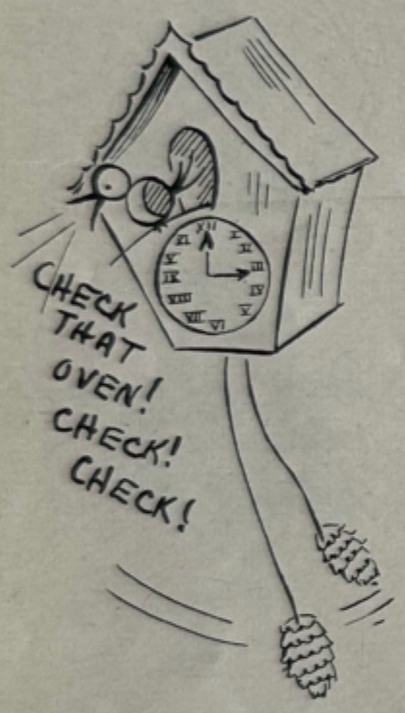
Use ovens at capacity. If underloaded, fuel is wasted; overloading may damage oven.

Keep ranges, broilers, griddles clean. Animal fats and salt damage metal.

**Semi-Annual Cleaning** should include top burner and oven burner valves as well as the other parts.

Clean flues in rear each month, working through oven. Remove and clean plate over oven burners.

## ROASTING, BAKING OVENS




**Clean Daily**

Follow manufacturer's instructions on care of units, combustion system, adjustments and other service requirements of your ovens. If you have any questions ask your local gas or electric company.

1. Scrape off all carbonized matter on door, door frame edges and outside lower lip of door.
2. Scrape or brush off shelves.
3. Remove and brush both sides of baffles over burners.
4. Brush off burner air mixers.
5. Clean heat control dials but do not loosen or remove them.

**Clean Weekly**

1. Wipe off exterior with damp cloth or light oil when oven is warm —not hot. Wipe dry.
2. Remove cover and brush out thoroughly the control and manifold compartments.

**Combustion System** and heat controls should be checked frequently by competent service man.

**Remove Grease Burns** and stained areas on enamel oven doors with strong solution of the same chemical powder used for cleaning coffee urns. Mix one ounce of the powder to one quart of water and apply to the greased or stained areas. Permit this solution to soak for a few minutes to soften burned grease, then rub off.

## STEAM COOKERS

**Keep the Compartments** spotlessly clean and free from sediment at the bottom. Lubricate wheel screws monthly and clean off excess oil.

**Leave Doors Ajar** slightly when cookers are not in use. This will lengthen the life of the door gaskets, and prevent the compartment from becoming stuffy.

**Boilers and Water Feeders** should be cleaned out at least once a week. This will prevent an accumulation of sludge which in time would cause the units to burn out.

## DUMBWAITERS

### ELECTRIC

Keep bottom of shaft free of all debris and dirt.

**Guiderails.** Put small amount of light machine oil or vaseline on guiderails at least once a month; before doing so, wipe off all dust, dirt or grease that may have accumulated, but be sure a thin film of light oil or vaseline is on rails when finished.

Oil the guiderails

**Change Oil** in worm gear casing twice a year. If Dumbwaiter operates day and night change oil quarterly. Be sure to use a heavy worm gear oil. Check cables to see that there are no cracked or broken wires; do this monthly.

**Check Motor** and controller and other electrical equipment each month, clean brushes, contact fingers and actuating devices. Use sand paper for brushing points. Avoid emery and files.

If any movable parts are showing undue wear, consult manufacturer and keep a supply of repair parts on hand for emergency.

### HAND OPERATED

Put small amount of light machine oil or vaseline on guiderails at least once a month; before doing so, wipe off all dust, dirt or grease that may have accumulated, but be sure a thin film of light oil or vaseline is on rails when finished.

**Check Cables** at least monthly to see that there are no cracked or broken wires, also examine pull rope to see that no undue wear had occurred and all strands are intact.

**Oil All Bearings.** Oil holes are customary on machinery and a light machine oil should be used. Test automatic brake for holding qualities but *do not* oil or grease brake.

For further information on
**KITCHEN EQUIPMENT**
see advertisers' index on page 76

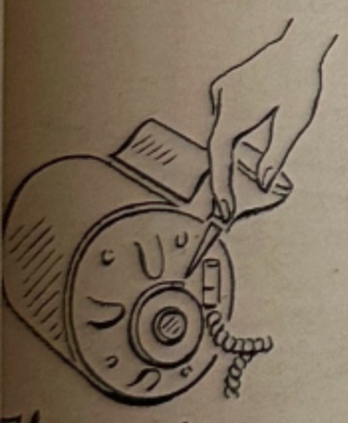
# Refrigeration

## EXPERIENCED CARE

1. Repairs on your refrigerator system should be made by the service department of the manufacturer or the refrigeration engineering firm with which your store or chain has a contract.
2. Do not permit "tinkerers" on your staff or "fly-by-night" repair men from the street to damage costly equipment. Be sure to use only experienced servicemen.

Equipment can be kept in good operating condition by inspecting, cleaning and lubricating regularly, according to the following tested and successful methods:

## COMPRESSOR MOTORS




**Bearings** on each compressor motor must be lubricated to prevent burnouts. This should be done four times a year, but motor should be inspected each month to be sure it is lubricated and operating smoothly. Use only a small amount of high-grade motor oil—manufacturer's specifications. Too much oil floods bearings, may run over electrical parts and carbonize them to slow operation. Wipe off overflow oil.

**Blow Dust and Dirt** from motor and dynamo winding each month. Automobile pump or bellows can be used.

**Belts** must be free of oil, grease, water. Follow supplier's instructions in taking care of belts. V-belts do not need dressing or finish of any kind.

Inspect belts for looseness and slipping. Belts stretch during use and slipping belts cause friction which may burn belt, slow operation of compressor, and increase current bills. If belt is greasy, oily, wet, turn off current and clean belt.

To tighten belts, check automatic belt adjustment to see if spring and unit are working. If damaged or out of order, call electrician or motor supplier.

On compressor without automatic belt adjustment the motor must be moved slightly on block to bring belt to proper tension for efficient operation. If the fountain manager has not been trained to do this job, call local service firm. If manager and another employe know how to make this adjustment, they must be sure that the motor, when moved slightly, is aligned to prevent pinching of belt and that the belt tension will be right for top operation. A belt works best when it can be pushed down one-half inch below level with the gentle pressure of two fingers.

**Check Fuses** to make sure they are working efficiently. Keep extra fuses handy for replacement, but use only fuse of same ampere rating as those originally installed. The ampere rating of fuse used should never exceed

### Check before you call the serviceman

*Unnecessary Service Calls* can be eliminated by checking easily corrected causes:

When Compressor does not start or stop. . .

1. Is main switch off?
2. Fuse blown out?
3. Switch plug pulled out?
4. Water been turned off?
5. Belt loose or broken?
6. Motor run out of oil?
7. Water lines frozen?
8. Flywheel loose?

When the Fixed Temperature goes up. . .

1. Condenser need cleaning?
2. Temporary overload on the equipment?
3. Coils need defrosting?
4. Air circulation in fixtures blocked with dirt or piled up boxes?

Check →

2½ times the ampere rating as shown on the name plate of the motor.

**Motor Chatters.** If motor chatters when starting, bearings are probably worn. If this continues, replacement of bearings or repair may be immediately necessary.

**Motor Runs Hot.** Motor is carrying too heavy a load or it is not being properly lubricated. Have inspection made by electrician.

**Continuous or Overlong Operation** of Compressor. That means leak of refrigerant, air in refrigeration system and/or dirty condensers, clogged strainer and extension valve. If cause is not quickly found and remedied, call service man.

## CONDENSERS

**Fins and Tubes** in all air-cooled condensers should be cleaned of dust and dirt at least once a month; oftener where a film collects quickly. Film of dirt insulates coils, means more work for the compressor and higher current bills. Use a radiator brush. If available, a tire pump with quick downward pressure, or a vacuum cleaner will do a better job.

**Disconnect Extension Cord** or turn the supply switch to "off" position before cleaning the condenser. Don't forget to turn it on again.

**Air Circulation.** Clear space around condenser is necessary at all times to keep air circulating. Anything that cuts off free circulation of air acts the same as if you placed a sheet of cardboard in front of your automobile radiator.

**Hard Water Scale.** If a store uses "hard" water, watch out for heavy scale in lines and coils. Scale damages metals and retards cooling.

**Protect Water-Cooled Condensers** against freezing. Refrigeration machines equipped with water-cooled condensers should be protected against temperatures below 32°.

## REFRIGERANT

**Check for Leaks.** Check for refrigerant leaks so that adjustments can be made and gas added. Loss of refrigerant may be suspected whenever:

1. Continuous or long operation of compressor.
2. Little or no ice in water-cooling sections.
3. Soda and drinking water not sufficiently cold.
4. Soft ice cream.

Leaks are to be found at line joints, shaft seal and compressor head, where bolts may be slightly loosened by reciprocating pistons. Brush soapsuds over joints and seals. Bubbles will rise where gas escapes. Oil at a joint or seal may also indicate a leak. Check these points carefully.

Where sulphur dioxide refrigerant is used, a rotten-egg odor indicates escaping gas. Where Freon (fluorine type) or methyle chloride is used, no odor indicates that there is a leak. Therefore, careful search must be made when these latter refrigerants are used.

Call service man if leaks are found except where they may be at loose compressor bolt nuts. These can be tightened with the proper wrench.

In case of a sulphur dioxide leak, ammonia poured on the floor near the leaks will overcome the sulphur odor.

## STORAGE REFRIGERATORS

**Refrigerator Doors** and inside walls should be inspected monthly and the following should be checked.

1. Door gaskets must be in place and not dried out. Misplaced or dried out gaskets let air into refrigerator to make compressor over-work and endanger food.
2. Inspect inside walls for frosting resulting from soaked or bad wall insulation.
3. Check sagging of doors or inside walls from worn hinges.

**Defrost.** Defrost kitchen refrigerators every third or fourth day. Turn off power and allow ice to melt off coil. Never permit ice picks or other sharp tool to be used to hurry defrosting. Pierced coils are difficult and costly to repair. Before turning on power, check coil to see that all ice has been melted from it.

Where units are cooled by fin or plate-type evaporators, defrosting must be done often enough to prevent heavy coating of ice and frost. This acts like insulation, slows up cooling, over-works compressor. A stream of cold water quickly loosens ice. Never use hot water; it will cause expansion and damage pipes.

For further information on
**REFRIGERATION**
see advertisers' index page 76

**A Fountain that's Really Clean Inside and Out Encourages Patrons to Come Again . . . and Again . . . and Again**

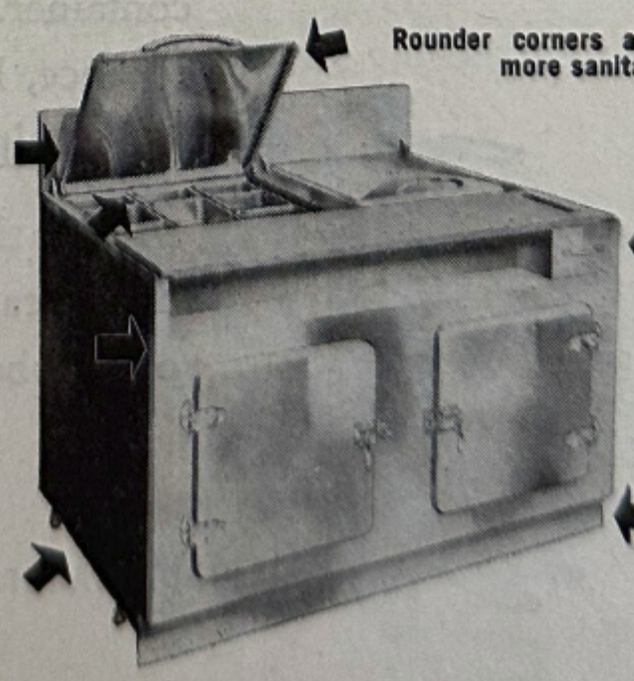
- All joints between units are sealed and waterproofed with mastic sealer . . . and covered with special formed stainless steel strips. This eliminates cracks and crevices that ordinarily are so difficult to clean.
- Rounded, or radius-formed, corners are used in place of sharp or angular bends. This simplifies cleaning.
- Syrup rail on fountain is lined with stainless steel.
- Expansion coil is located behind lining.
- Syrup rail is designed with continuous trough.
- Construction joints are spot welded and soldered.
- Hot food units are equipped with stainless steel water pan.
- Use of stainless steel food containers avoids danger of chipping.
- Stainless steel hoods protect food from counter.
- In cold food units a pitched lining (stainless steel) drains condensation from stored food.
- Location of faucets above high water level prevents possible back siphonage.
- 3-Basin sink provides adequate cleaning that includes hot water wash, chemical and fresh water rinses.

It's no trick to keep a Liquid Soda Fountain spic and span...and just as sanitary as it looks. Design and construction provide for that. In every detail, Liquid Fountains are planned for quick, *thorough* cleaning—not merely for appearance sake, but for your customer's health protection . . . and that's important!

Rounded corners speed up clean-up! Stainless steel strips—*sealed in place and waterproofed*—eliminate cracks and crevices between sections. Construction joints are spot welded. These and other "Liquid" features simplify sanitation, safeguard supplies against contamination and help to cut maintenance.

Extra heavy construction assures lasting "newness" and longer service. You can be justly proud of your Liquid Fountain.

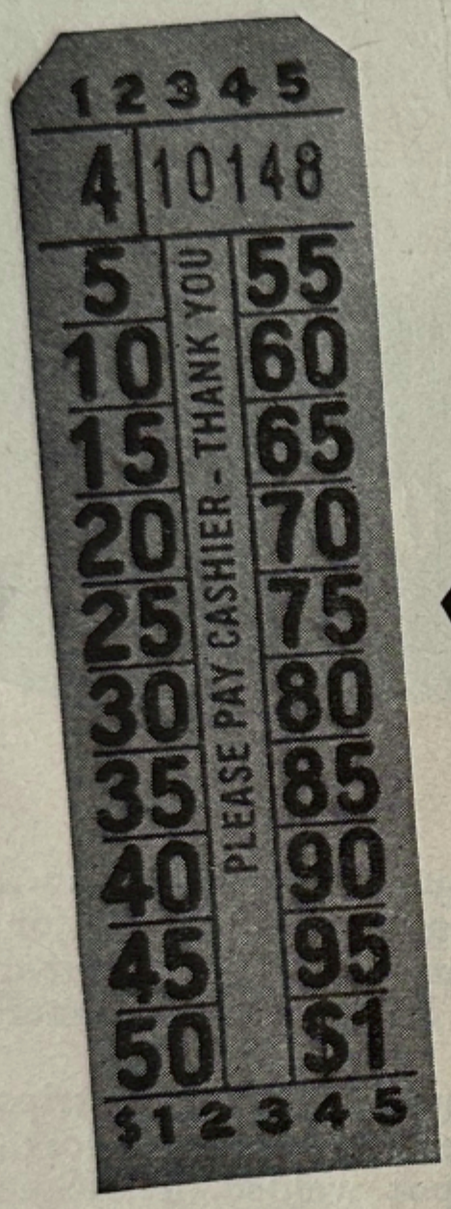
**FOOD UNITS, Too, Are Tops in Sanitation**




**Liquid SODA FOUNTAINS**

THE LIQUID CARBONIC CORPORATION
3110 S. Kedzie Avenue, Chicago 23, Illinois
*Branches in Principal Cities of the United States and Canada*

# A little here...

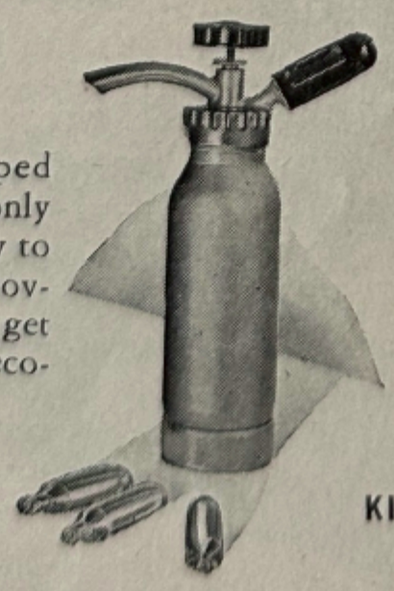



# means a lot here!

LOOKING for ways to boost those sales checks? Put a tasty-looking topping of whipped cream on your hot chocolate—on salads and desserts—on sundaes —and watch the way the customers respond!

You'll be surprised how *economically* you can increase your business, when you whip cream the WHIPPETS way. A WHIPPETS Machine gives you *more* whipped cream—at *less* cost. Losses from shrinkage, spoilage, or contamination won't bore into your profits...the cream is stored under pressure in a metal container. You can prepare your whipped cream in advance, keep it wholesome and sanitary for days ...or whip it quickly and easily just when you need it.

*That's* the modern, time-and-money-saving way to whip cream. Find out about it *now*. Write us or see your jobber.



The WHIPPETS Whipped Cream Machine has only 7 simple parts—it's easy to clean, easy to use. No moving parts—nothing to get out of order. Safe . . . economical . . . sanitary!

KIDDE MANUFACTURING CO., INC. • BLOOMFIELD, NEW JERSEY

*Build Business the Whippets way*

Reg. U. S. Pat. Off.

# Service Supplies

## CHINA AND GLASSWARE

**Rubber Cap Faucets** where glasses and cups are washed or used. Mats should be upon floor.

**Stack Cups** so that handles do not strike other ware or cups. Do not nest cups more than two high; more means easy upsets and breakage.

**Stack Plates** only with large ones at bottom and small ones at top. Do not stack them high. A high stack falls over easily and more plates will be broken.

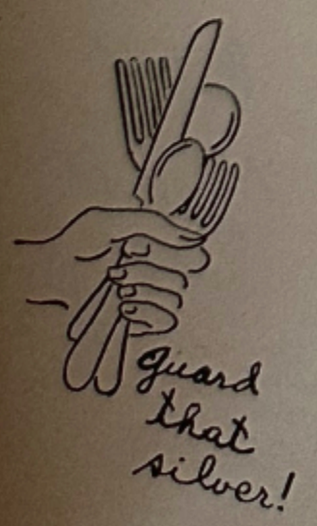
**Wash Glasses and China** as soon after use as possible. Food left on dishes is more difficult to remove. Change water frequently. If sinks and pans are used, change washing water often enough to keep solution strong and effective. Filthy washing water means filthy china, glasses and silver.

## SILVERWARE

Make it hot!

**Use Hot Water.** Wash in plenty of hot water. It should be soft water or thoroughly softened as lime in water puts white spots upon silver, hard to eliminate.

**Change water** frequently in washing silver as filthy water usually contains minerals and grease to discolor silver. Rinse thoroughly. Wipe only with dry towels. Wet towels mean greasy, unclean silver.

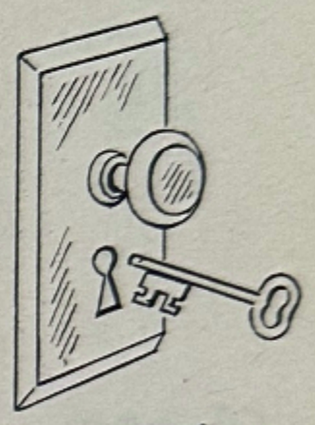



**Watch Garbage.** Don't let silver escape with garbage. Be careful, in scraping or flushing off silver, not to drop it in garbage. If scraping of dishes or silverware is done into garbage container, a screen of hardware mesh will stop silverware from getting into garbage. If sink is used, be sure drain has a screen.

**Remove Tarnish** by placing silverware in an aluminum kettle. All pieces should touch aluminum for best action. Add hot water with one tablespoon of baking soda to each gallon of water. Rinse in clean hot water.

## UNIFORMS

**Keep Uniforms Under Lock and Key.** Laundered uniforms left out in the open are a constant temptation to employes to change their uniforms whenever they become slightly soiled. Linen closet key should always be in possession of the manager or the person in charge of uniforms.



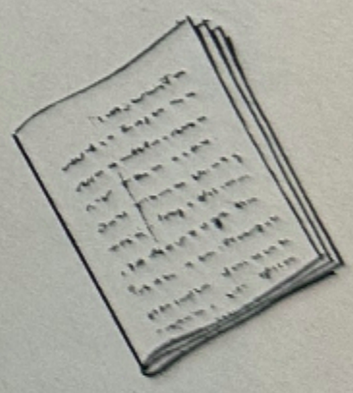
Keep them safe!

**Soiled Garment** should be turned in by the employe before he is given a clean one. Place soiled garments under lock and key, or they can be picked up and presented again for a new one at the next daily or weekly distribution.

**Order Only Current Needs.** Having surplus stocks leads to carelessness in guarding the supply. Check deliveries from the laundry carefully, and count all soiled uniforms before the laundry man takes them from the store. Loss of linen may cause higher prices for linen rentals.

Too many is not too good!

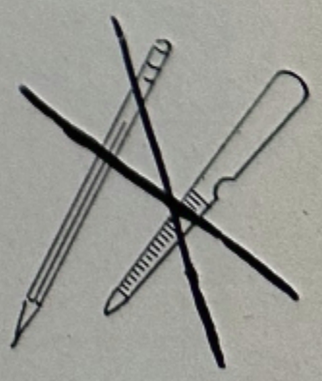
**Regular Schedules.** Have a regular schedule for distributing uniforms and keep a chart showing number of uniforms distributed to each one of your fountain employes.



Take it easy

**Preventable Accidents** destroy more uniforms than legitimate wear and tear. Avoid rips and tears by teaching employes the following safeguards:

1. Uniforms should not be hung on sharp hooks and nails. This distorts neckline, pulls uniforms out of shape and wears holes into neck of garments.
2. Pockets of freshly-starched uniforms should be opened slowly or they will rip.
3. Pencils and nail files make holes in pockets.
4. Wearing bulky garments underneath the uniform puts undue strain



Follow this checklist →

## LINEN CONTROL

1. Order Only Current Needs. Don't accumulate surplus stock.
2. Check Deliveries Carefully.
3. Give laundry man the soiled linen. Don't let him take it himself.
4. Keep Linen Under Lock and Key.

on the seams. Stuffed pockets will also tear the uniforms.

5. Excessive underarm perspiration can destroy the fabric. Place underarm shields in uniforms of employes who perspire excessively.

Sloppy Sue

## CLEANLINESS

**Keep Uniforms Clean** for the longest possible time by following the precautions below. The longer a uniform can be kept clean, the longer the life of the material because it is not subjected to constant washing and rinsing. In addition, linen costs are lower:

1. When polishing or cleaning, the employes should wear a soiled apron, or towel at waistline in front of uniform to protect it.
2. Wet or greasy hands should be wiped on towel and not on uniform.
3. Discourage the following habits:
   a. Smearing of lipstick on uniform when removing uniform.
   b. Wiping nail polish, lipstick and mascara brushes on uniforms.
   c. Wiping shoes on uniform. Shoe polish, grease and many cosmetics contain ingredients which may damage delicate fibers of garments and require more washings and rinsings at the laundry before they can be removed.

A shine-yes-but this way?

## TOWELS

**Soiled Towels** should be kept separately from the other soiled linen. They are dirtier and much damper than the other linen items. Their dampness leads to mildew and weakening of the material in the other linens.

Towels cost money

**Waste Rags,** and not towels, should be used to wipe off the griddle or polish the silverware.

**Fountain Towels** should not be taken to the washrooms. Use paper or roller-towels that are there.

**Grease** on hands and face should be washed or wiped on a paper towel. If cloth towels are used, they have to be washed over many times to get the grease off.

Wash 'em!

## PAPER SUPPLIES

**Cabinet-type Dispenser** for cone shaped cups should be taken apart and washed in soap and water. Rinse in hot water, but do not soak. Dry thoroughly before reassembling. To fill dispenser do not attempt to push in a whole carton at a time. 30 to 50 cups can be held securely and the pusher disk moved back without any danger of dropping the cups.

Why cram it?

**Pick-up Feature Dispensers** should not be piled too high with cups. The pick-up and locking feature requires a certain amount of resistance to operate. This resistance is lost when the stack is too high.

**Metal Cup Holders** should be rinsed if part of the drink has been spilled on it, and washed in soap and water solution before closing time.

← Look them over

**Bakelite Cup Holders** should be observed after each serving and wiped off with a damp cloth if necessary. Do not soak in hot water. A brisk rubbing with dry cloth will restore lustre.

**Before Disposing Cup** empty it of all ice to avoid having a puddle of water on your floor if your refuse container is not water-tight.

**Don't mix Holders and Dishes.** Holders are seldom dirtied in service, by keeping them apart from dishes which need washing a lot of work can be saved.

**Paper Bags.** Use the correct size to avoid waste, but be sure that bag is strong enough for the load it has to carry.

**Paper Containers** for "send-out" ice cream and both cold and hot drinks should be kept in a clean, dry place away from extreme temperatures.

**Paper Napkins.** Certain kinds of service do not call for paper napkins. Do not use paper napkins for cleaning pie cases, mirrors, etc.

Paper napkins are not wiping rags

For further information on
**SERVICE SUPPLIES**
see advertisers' index page 6

# Heads Up!

. . . they stand up for minutes—not for seconds! That's what laboratory tests prove about sodas and malteds made with **Fountain Dari-Rich!** They reach the customers as brimming over as when the fountaineer gives that final touch!

●

*Fountains* now receiving quotas of this fine nationally advertised syrup say it's the finest they ever used.

**Bowey's Inc.**

401 W. SUPERIOR ST., CHICAGO 10, ILLINOIS
4368 DISTRICT BLVD., LOS ANGELES 11, CAL.
330 W. 42nd ST., NEW YORK 18, NEW YORK

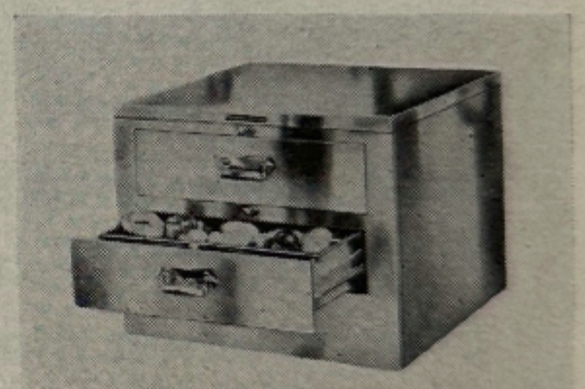
FIFTY YEARS OF FINE FLAVORS!

# NEW Foods·Equipment Services

**MAINTENANCE MANUAL.** The American Gas Association, 420 Lexington Avenue, New York 17, has published a booklet entitled, "Getting the Most Out of Your Gas Cooking Equipment," which is available without charge upon request. The booklet, says the Association, will help obtain successful operation by maintaining efficiency through observing good housekeeping rules in kitchen operation as it contains recommendations on care and cleaning of cooking equipment; proper adjustment of burners and controls and sound economical practices in using gas cooking equipment.

**ELECTRIC RANGE.** Akron, a heavy-duty electric range is offered by Associated Products, Inc., Akron, Ohio. According to the company, an outstanding feature of this unit is the cook top combination—ten arrangements of French plates, griddles and circular burners providing a wide choice of cooking surfaces for particular needs. The oven is equipped for three shelf positions and extra sections such as broiler or shelf can be added to the range.

**ROLL AND FOOD WARMER.** A range of Toastmaster Roll and Food Warmer models, including the 2-, 3- and 4-drawer units, is announced by Toastmaster Products Division, McGraw Electric Company, Elgin, Illinois. The Toastmaster Roll and Food Warmer, it is said, is built to keep food in peak condition from time of preparation to serving.

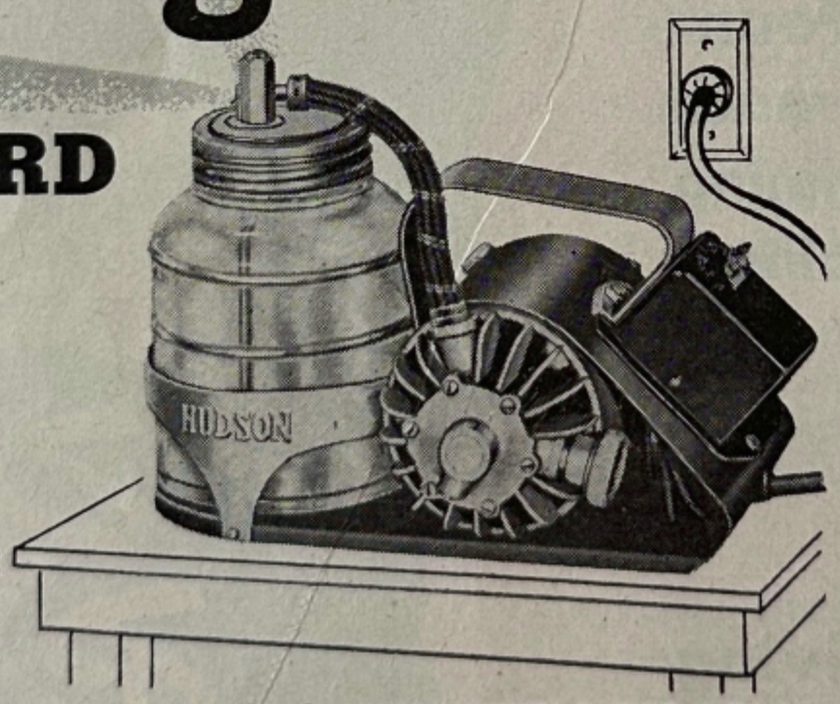


**STEAM COOKING BOOKLET.** A 28 page brochure entitled, "Cooking with Steam" is offered by Market Forge Company, Everett 49, Mass. Telling the story of cooking with steam, its advantages, history, development and importance in the field of cookery today, the booklet may be obtained without charge upon request addressed to the Food Research division of the company.

**ADVERTISING CAMPAIGN.** Cory Corporation, 221 North La Salle Street, Chicago 1, launches its 1947 advertising campaign with double-page color advertisements in three nationally circulated weekly publi-

CONTINUED TO PAGE 63


# Plug It In and Forget It!




HUDSON **WIZARD**

*Lektrik-Spray*

**provides automatic low-cost pest control**

What could be a simpler way to control pests than the simple, easy "Lektrik-Spray" method? Any employee simply fills the container with a good insecticide—sets the time switch for up to 30 minutes—and the sprayer automatically does the rest. He goes about other work while the "Lektrik-Spray" shoots out an atomized spray that reaches behind baseboards, into cracks, everywhere, to give insects the kiss of death. That's the easy way—the sure way—the economical way to fight pests. There are thousands in use. See your regular source of supply for your "Lektrik-Spray."

*Write Today for Complete Descriptive Folder*

**WHY SETTLE FOR LESS?**

**SAFE** in kitchens, dining rooms, bedrooms, everywhere. Leaves no messy, soiling film.

**SIMPLE** Comes with 1 to 30 minute time switch for room treatment. Or can be carried for directional spraying.

**ALL-PURPOSE** Handles liquid insecticides, disinfectants, deodorants. Efficient attachments available for powder insecticides.

**COMPACT** Only 8 lbs. 110-120 V. AC or DC. Built for long, low cost service.

© 1946 H. D. H. MFG. CO.

HUDSON
*Tested and Proved*
ELECTRIC SPRAYERS

H. D. HUDSON MANUFACTURING COMPANY
589 E. Illinois Street, Chicago 11, Illinois
*Branches in Principal Cities in the U. S.*

A squirrel encountered a rabbit sitting disconsolately beside his garden patch.

"What's your trouble?" inquired the squirrel.

The rabbit pointed disgustedly. "That garden! I planted row after row of carrot seeds—thick, mind you. I picked this nice, shady spot so I could hoe it, and rake it, and weed it in cool comfort. But there's almost nothing there to hoe or rake, and not even any weeds worth pulling."

The garden was indeed a sorry sight. The plot was dotted with only a few leaf tendrils.

Looking up, the squirrel chuckled. He dashed up the tree beside the garden, with his sharp teeth snipped off twig after twig, scampered down again, and was off with a jaunty wave of his tail.

As the days passed the sun poured down, and the rain fell, and the rabbit's little plot was transformed from its sparse sterility into a verdant garden lush with feathery carrot leaves. For the squirrel knew, you see, that *when you cut your overhead, you increase your yield.*

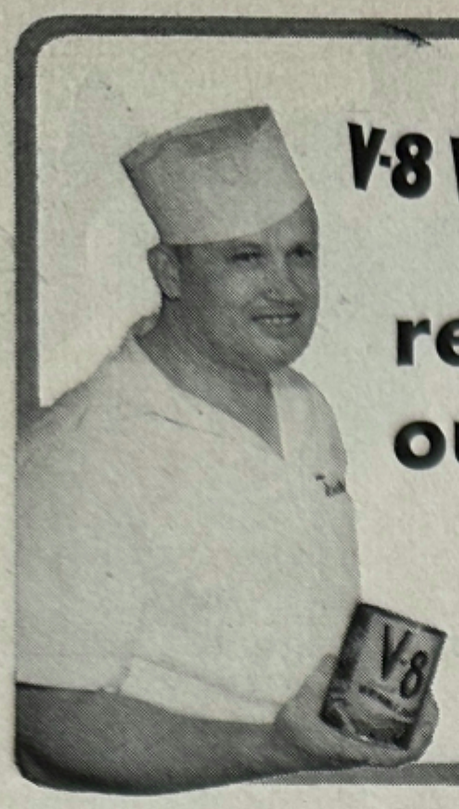
**moral:** Hidden beneath that almost unforgiveable pun is a truth worth remembering. *The sale of ice cream is extremely profitable. A good way to increase those profits is to decrease costs by installing and operating a Mills Counter Ice Cream Freezer.*


a modern moral by

MILLS INDUSTRIES Incorporated

MAKERS OF MILLS MASTER ICE CREAM FREEZERS AND HARDENING CABINETS

For complete details write Freezer Division, Dept. 511, 4100 Fullerton Ave., Chicago 39, Illinois




# V-8 VEGETABLE JUICES

## really rings our register!"

*Says Ira Doyal Lanier of the Griddle System, Dallas, Texas*

"V-8, bright, attractive point-of-sale material flashes an apt reminder to our customers."

"We serve V-8* Vegetable Juices", writes Mr. Lanier of the Griddle System, Dallas, Texas, "because it sells itself! Our customers must have read some of the millions of advertising messages you say are appearing this year alone, in the nation's leading consumer magazines. Then, too, they order V-8 because it has a rich, distinctive flavor they remember. The recent merchandising tests in our Griddle System outlets showed that the high quality of this product, plus the force of the point-of-sale material, made V-8 a most profitable item on our menu."

**Stimulating Point-of-Sale Material**

***FREE!***

Promoting V-8 is easy with these colorful Back Bar Strips, Deluxe Display Cards, Decalcomanias, Counter Cards, Menu Stickers and Menu Blanks. Send for free samples of these sales-stimulating aids today.

**MAIL THIS ORDER BLANK TODAY!**

THE FLEISCHMANN DIVISION, Dept. CS-2
Standard Brands Incorporated
595 Madison Ave., New York 22, N. Y.

I am interested in V-8's new point-of-sale merchandising helps.

Name.....

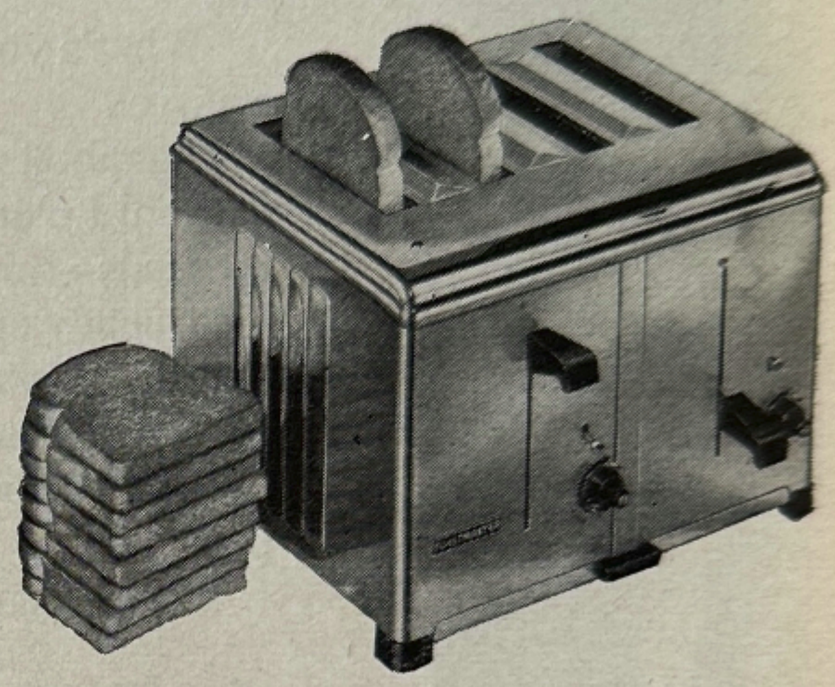
Firm Name.....

Address.....

City.....Zone.....State.....

*V-8 is a trademark owned in the United States by Standard Brands Incorporated; In Canada by Standard Brands Limited.

# THE TOAST THAT MAKES TODAY'S HIGH-PRICED FOODS GO FURTHER!



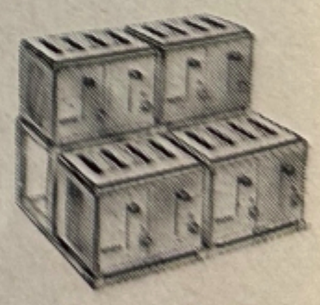
**THE INCREASED NUTRITIOUS** bulk that "Toastmaster" toast gives to any dish helps you make today's high-priced foods go further. At the same time, it adds extra eye appeal that means good value to your customers.

**ALWAYS PERFECT . . . PROFITABLE.** Every slice that pops up from a "Toastmaster" toaster is perfect. For this toaster's Flexible Timer automatically makes every slice the same . . . always uniform . . . always profitable.

**LARGE CAPACITY.** There's a "Toastmaster" toaster that exactly suits your every capacity need—all the way from 125 to 1000 slices per hour.

**REMEMBER,** you'll never pay for more capacity than you need . . . you'll never need more capacity than a "Toastmaster"* toaster provides! Order yours *now* from your food service equipment dealer.

**THE 16-SLICE** "Toastmaster" toaster (right) pops up more than 16 slices per minute—over 1000 slices per hour. Compact! Requires less than two feet of counter space. Other sizes include the 2-SLICE—more than 125 slices per hour; the 4-SLICE (above)—over 250 slices per hour; and the 8-SLICE—more than 500 slices per hour. All models use current only while toasting, are completely automatic, need no watching.



# TOASTMASTER

*Automatic Pop-Up*

# TOASTERS

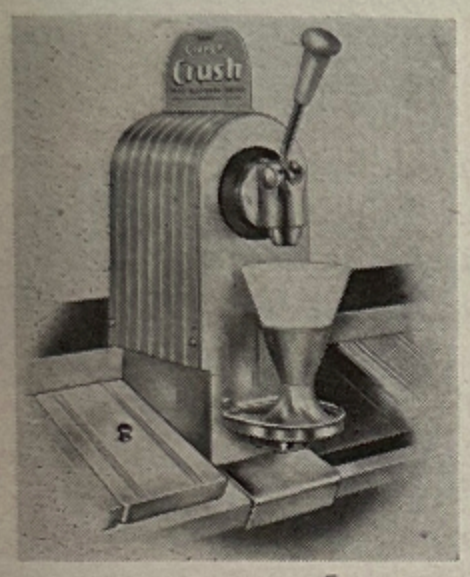
*"TOASTMASTER" is a registered trademark of McGraw Electric Company.
Copr. 1947, TOASTMASTER PRODUCTS DIVISION,
McGraw Electric Company, Elgin, Ill.

# New foods • equipment • services

CONTINUED FROM PAGE 60

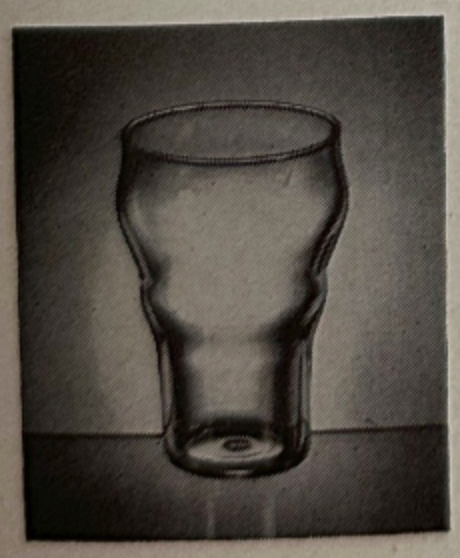
cations. Illustrated in the first advertisement will be the new Cory Push-Button Coffee Brewing System and the standard Cory 3 Burner Commercial Coffee Brewing Units. According to the company, commercial coffee brewing equipment is included in the advertising series to stimulate sales of coffee in establishments already using Cory equipment.

**DRINK DISPENSER.** Offered by the Orange-Crush Company, 318 West Superior Street, Chicago 10,




this new type dispenser, constructed of satin-finish stainless steel, operates from the regular fountain refrigerating system. Valve is of positive displacement type with adjustments for serving a 6, 7 or 8-ounce drink. Unit may be installed on fountain rail without cutting, drilling or the use of screws or bolts. Available in two-quart and four-quart capacities.

**SODA GLASS.** Addition of a 13-ounce Bell soda glass to its Governor Clinton line of tumblers is an-



nounced by the Libbey Glass Company. The new glass provides fountains with a matched service of juice, water and soda tumblers, according to the company. It is available in heat-treated and regular quality ware. Advantages of the new tumbler are its graceful pattern and the corrugated shape and heat treatment which, it is said, add to its strength, making it last three to five times longer.

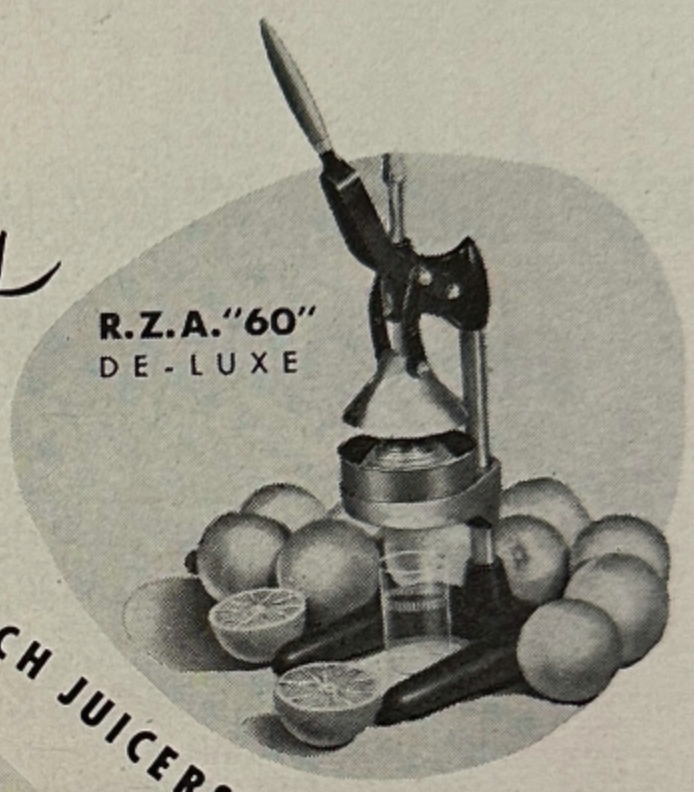
**INSECTICIDE SPRAYER.** Lofstrand Company, Silver Springs, Md., announces a new 2-quart sprayer for use where larger sizes are not required. Of stainless steel construction with machine brass parts, it is said to be designed for all pest-control jobs. Also available are four interchangeable nozzles. Number 1 nozzle provides a solid stream for long-range larvicide spraying; number 2 provides a flat spray for DDT residual or larvicide spraying; number 3 provides a cone spray for DDT residual or straight oil larvicide spraying, and number 4 provides a mist spray for space or larvicide spraying.

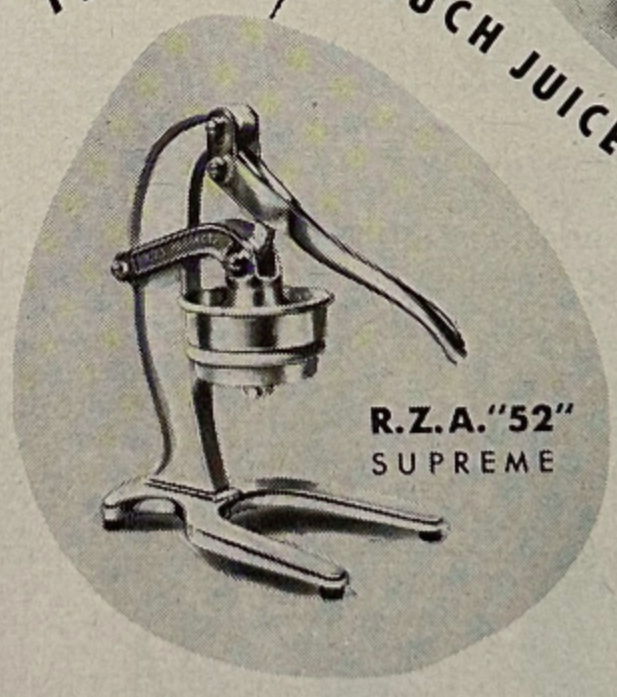
**FOOD RESEARCH.** Airline Foods Corporation, New York, has broadened its activities in the field of food chemistry and research through centralization of laboratory operations in New York, according to the Company. Equipped, it is said, with approved technical appliances and apparatus, the laboratory will

CONTINUED TO PAGE 64


R.Z.A. *Juicers*

FEATHER TOUCH JUICERS




**DE LUXE MODEL R.Z. No. 60—Junior.** Rugged construction, 18-8 stainless steel funnel. 8½x6 inches in Black and Chrome, Ivory and Chrome. Weight 8 lbs. packed individually and 6 to a master carton. Baked enamel glossy finish.

**SUPREME MODEL No. R.Z. 52—Heavy Duty.** Oversize heavy gauge funnel made of stainless steel. Occupies small space —only 7½x11—16 inches high. Packed individually. Weight 17 lbs. gross. Finished in black glossy japanning.

*WHERE JUICE IS THE "ORDER" OF THE DAY R. Z. A. LEADS THE WAY*

Overworked hotels, restaurants and institutions demand speed and ease of action. Sturdy R. Z. A. juicers are the outstanding choice for hard use. Feather-touch R. Z. A. juicers save time and money through its sensational new departure from the gear operated design. Lever and toggle action combine to exert instant tremendous pressure with amazing ease.

**SPECIAL R. Z. A. FEATURES**

- simple operation—a light downward stroke gets all the juice.
- cup and strainer of non-corrosive special aluminum alloy.
- deep walled aluminum strainer channels cut into each juice filled cell, extracting every drop of liquid.
- extra large 18-8 stainless steel heavy gauge funnel accommodates all citrus fruits.
- all surfaces are smooth and easy to clean.

• Meets all SANITARY REQUIREMENTS fully.

R.Z.A. MANUFACTURING CO., INC.
93-97 PRINCE STREET • NEW YORK 12, NEW YORK

CONTINUED FROM PAGE 63

function as a final testing ground for Airline and its subsidiaries engaged directly in the manufacture and processing of food products.

**WASHABLE UNIFORMS.** Angelica Jacket Company, 1419-29 Olive Street, St. Louis 3, Mo., announce the availability of all types of white service coats for immediate quantity delivery. Angelica dresses, however, are still limited in supply, but it is expected, by the Company that expansion of production facilities will ease the situation within the next few months.

**FOOD WARMER CATALOG.** Thurmaduke catalog No. 469 is issued by Duke Manufacturing Company, St. Louis 6, Mo., manufacturers of Thurmaduke heating equipment. The sixteen-page booklet features descriptions, specifications and order numbers of Thurmaduke equipment.

**ADVERTISING CAMPAIGN.** Full-page advertisements to appear in national publications during 1947 are announced by National Cornice Works, 1323 Channing Street, Los Angeles, manufacturers of Atlas Food Service Equipment which is publicized by the slogan, Heats the food . . . not the room.

**DRINK DISPENSER.** The Charles E. Hires Co., Inc., 206 South 24th Street, Philadelphia 3, announces the

start of deliveries on its new dispenser. Hire's own engineers, it is said, have installed greater cooling and syrup capacity and have perfected a new faucet. The cabinet occupies 11½ inches by 10¾ inches of counter space. The Company states that the new dispenser serves each drink properly carbonated and uniformly flavored; has no passages or pipes that will clog flow; minisizes gas and syrup costs and eliminates delays.

**HOT FUDGE WARMER.** Factory Agencies, 55 West Wacker Drive, Chicago 1, offer their Hot Fudge

Warmer. This unit is of low, wide construction enabling fountain attendant to check contents of dish easily and to use spoon without spilling, according to the distributor. Steel backing prevents liquids from penetrating into thermostatically controlled heating elements. Case built in one piece to facilitate cleaning.

**CHEMICAL WATER FEEDER.** A new series of Micromet feeders is announced by Calgon, Inc., Hagan Building, 323 Fourth Avenue, Pittsburgh 30. These units are designed, it is said, to feed chemicals into the water lines to prevent lime scale and to control corrosion, in the water systems of establishments

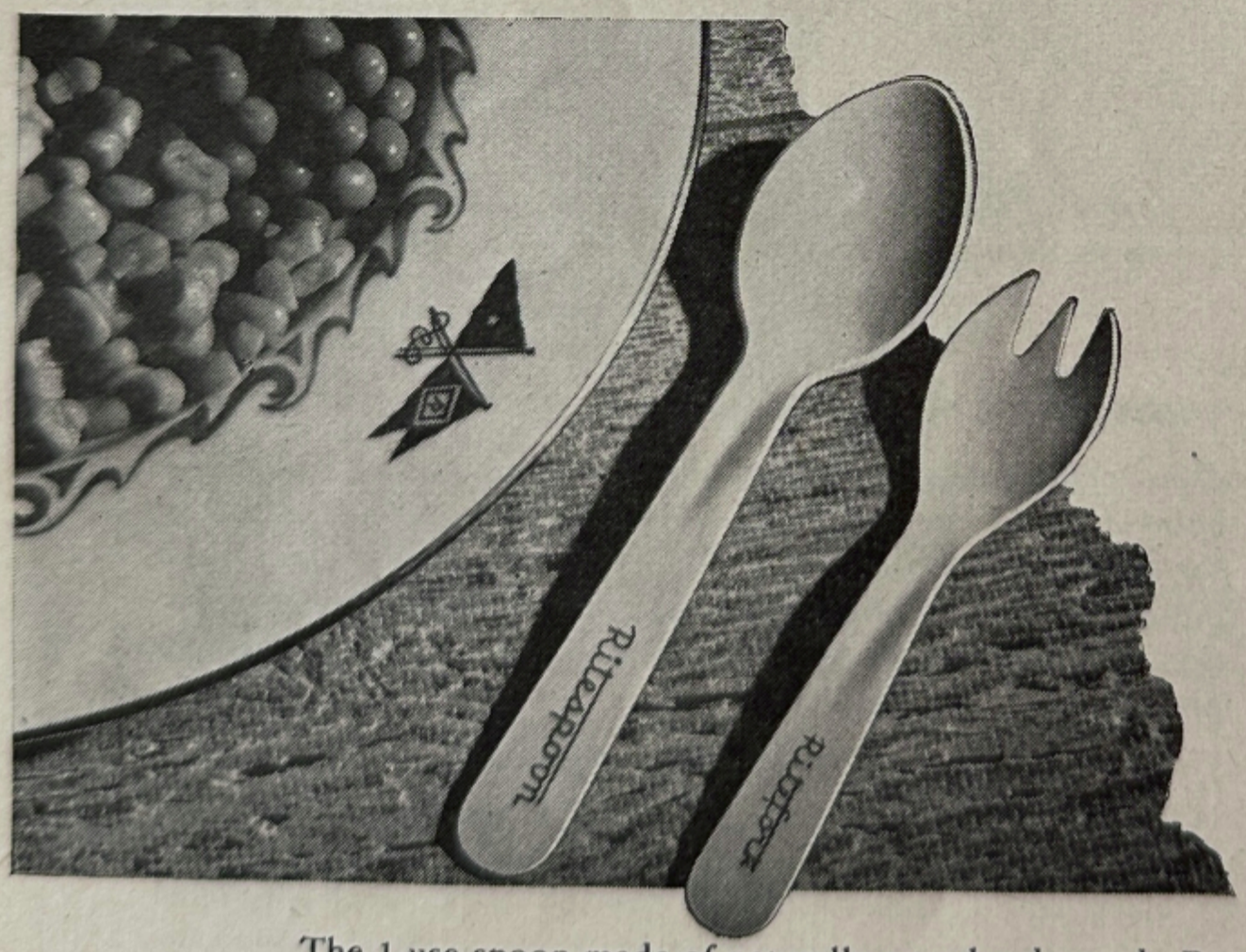
CONTINUED TO PAGE 67


faster fountain service, valuable economies and absolute sanitation, always

In a great many fountain-restaurant establishments where traffic is usually heavy at certain periods, they started to use OWD Ritespoons because it was not possible to wash and sterilize multi-use spoons and keep up with orders.

Continuing use of OWD Ritespoons more and more through all hours of service, and the elimination of practically all multi-use spoons by these establishments proves something of vital interest to you.

Let us send you samples of OWD Ritespoons and tell you more about them.




The 1-use spoon made of naturally pure hard wood. Retains shape and full utility even in hot foods, beverages. Available in bulk and individually sealed in sanitary envelopes, branded or imprinted as desired. 4 sizes. OWD Ritefork –spoon and fork in one for salads, pie–all semi-solid foods.

TRADE O.W.D. MARK Ritespoons "the true shape of table silver"

OVAL WOOD DISH CORPORATION New York City • TUPPER LAKE, N.Y. • Chicago, Ill.

# WHAT DOES A RABBIT KNOW ABOUT DISHWASHING?

*Tetrox—the dishwashing compound that is pre-tested for both dishwashing efficiency and gentleness to hands.*

## His ears taught us how to protect dishwashers' hands!

We learned from Professor Rabbit that rough, reddened skin need not go hand in hand with high-powered dishwashing compounds. How? By testing dozens of compound formulae on rabbits' ears—which are far more sensitive than human skin. From these tests we perfected the new, improved Tetrox formula.

While gentle on operators' hands, Tetrox shows dirt no mercy. It cleans glasses, dishes, silver . . . quickly, easily, *thoroughly*. Yet because Tetrox contains less alkali than most toilet soaps, it causes no hand discomfort.

Even in hard water, Tetrox emulsifies grease, leaves no film. Dishes rinse faster, dry clear and film-free without wiping. Try Tetrox today for shining tableware, smiling operators!

# TETROX

**FOR MANUAL DISHWASHING**

ECONOMICS LABORATORY, INC., ST. PAUL, MINNESOTA EL

# GOOD COFFEE* "WELCOMES YOU" IN INDIANAPOLIS

*At Fendrick's Union Station Restaurant*
*Indianapolis, Indiana*

*Continental Coffee is good coffee
Guaranteed 100% pure

# CONTINENTAL COFFEE

AMERICA'S LEADING RESTAURANT COFFEE

*Importers and Roasters*

MEMBERS: NEW YORK COFFEE AND SUGAR EXCHANGE INC.

SALES OFFICES AND ROASTING PLANTS:

BROOKLYN 1, N. Y., 471 HUDSON AVE. PITTSBURGH 22, PA., 2126 PENN AVE.

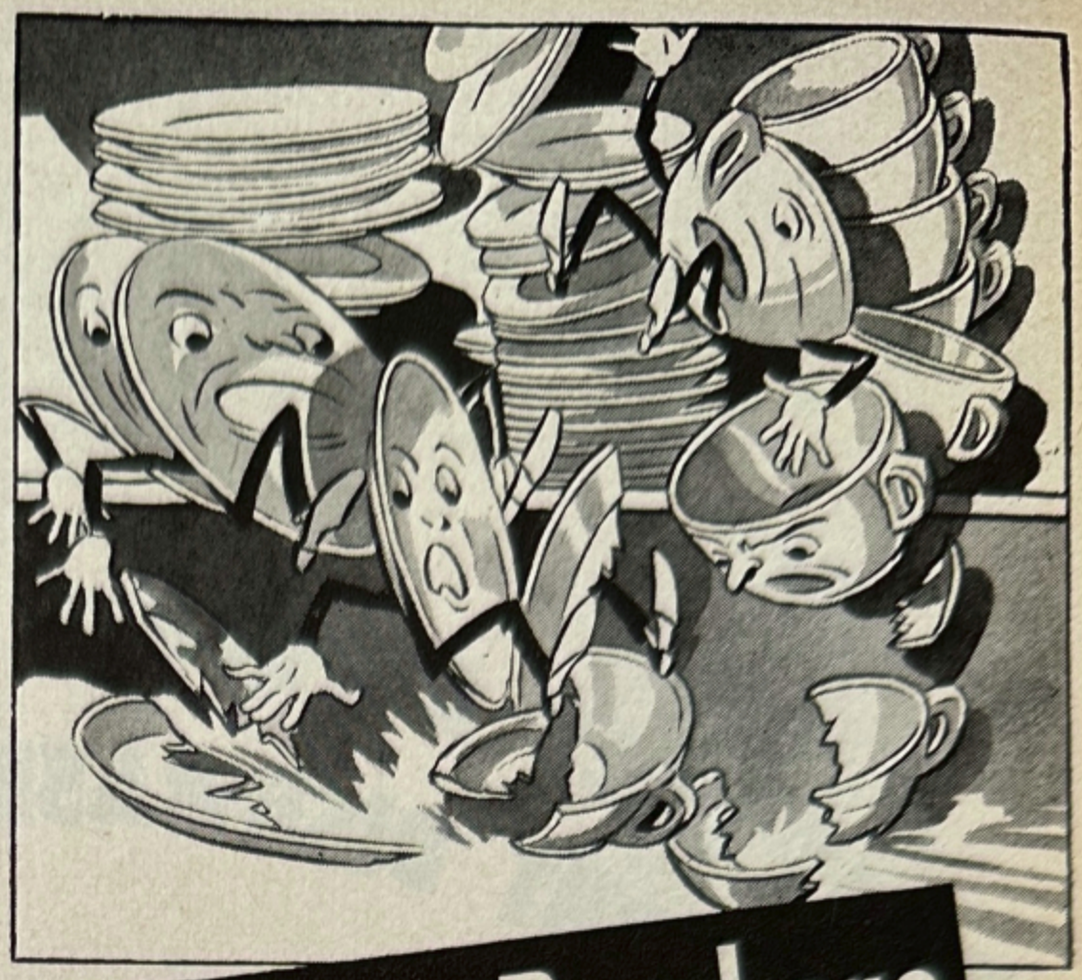
GENERAL OFFICES AND ROASTING PLANT:
Chicago 90, Ill., 375 W. Ontario Street

We should like to know more about the Continental Coffee Service Plan. Please send particulars.

Name _____

Firm _____

Street _____ City _____



# Reduce Breakage

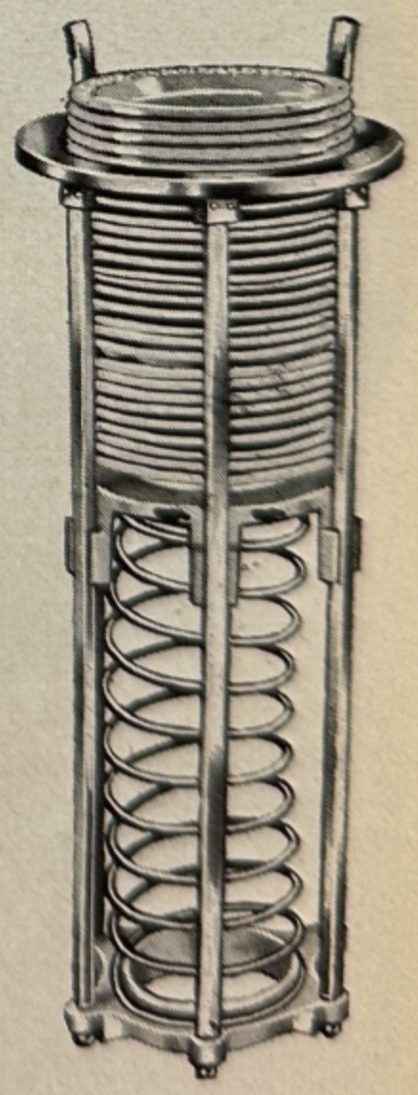
## SAVE SPACE and Speed Service with

## LOWERATOR DISPENSERS

AUTOMATIC STORAGE AND DISPENSING UNITS FOR CHINA, GLASSES, TRAYS

**YOU PAY PART** of the millions of dollars lost annually by breakage of china and glassware. *Cut this loss immediately!* AMF Lowerator Dispensers protect your dishes from chipping, breakage and unnecessary handling.

In little more than the diameter of one dish, you can stack 72 plates in the Lowerator unit shown at the right. Saves valuable counter space—uses under-counter area so often wasted. The simple calibrated spring action dispenses each dish at counter-level—convenient for counterman and customer. As each dish is removed from the stack, the next one comes up to take its place—*automatically*. Unit can be easily refilled from top. Since the spring is the only operating mechanism, there is no need for servicing, repair, or maintenance!



**COUNTER TYPE**—In most cases a hole is cut into the counter, the unit simply inserted ready for immediate use.

**FLOOR TYPE**—A complete unit ready for operation. Finished outside covering in stainless steel, Duco, or other harmonizing materials. Cabinets mounted on chrome plated adjustable ball feet or with casters.

**HEATED MODELS**—Both Counter and Floor types include heated models for plate or cup warming. They are thoroughly insulated for high electrical efficiency; equipped with thermostats to assure uniform temperature control.

*There are many types of* **AMF** *Lowerator Dispensers.* **CONSULT YOUR KITCHEN EQUIPMENT DEALER** *for the model best suited to your needs... or write to*

**LOWERATOR DIVISION**
**AMERICAN MACHINE & FOUNDRY CO., 511 FIFTH AVE., NEW YORK 17, N.Y.**

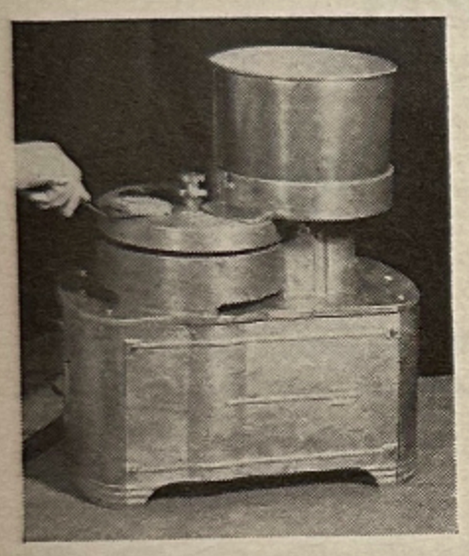
**Western Representatives — Dohrmann Hotel Supply Co.**

CONTINUED FROM PAGE 64

using 13,000 to 1,000,000 gallons of water per month. Feeders hold 20, 50 or 100 pounds of Micromet at one charge; dissolving charge at rate of 25% per month, according to the company.

**NEW INSECTICIDE.** Fairfield Laboratories, Inc., Arfax Division, Plainfield, New Jersey, introduces a non-toxic exterminating powder, Arfax PCH Insect Killer. Said to be non-poisonous and harmless to humans and other warm-blooded animals, the powder is designed for safety and economy, according to the company.

**FOOD SHAPER.** The model D Automatic Food Shaper is offered by the Automatic Food Shaping Co., 58



New Street, New York City. According to the Company the unit is entirely automatic and simple in operation, and has a capacity of 1,200 hamburgers or food patties per hour.

**INDIVIDUAL PACKAGED COFFEE.** Instant Sanka, new soluble decaffeinated coffee, product of

General Foods Corporation, 250 Park Avenue, New York 17, is introduced for use in institutions in the southern and Rocky Mountain sections of the country. Borrowing a wartime packaging device used in the forces, institutional Instant Sanka now appears in a weather-tight, plastic envelope for individual servings.

**APPLIANCE BOOKLET.** Associated Products, Inc., Akron, Ohio, presents a 15-page booklet of illustrated and diagrammed information about a variety of Akron electric cooking products. Appliances are described in detail with specifications and suggested installations.

**AUTOMATIC GRIDDLE.** The Speedster, heavy duty automatic griddle, is announced by Walter & Carrell Manufacturing Co., Denver 5. According to the company, features of this unit include a heavy aluminum griddle to retain heat; a thermostat bulb, placed to accurately control temperature; heavy duty elements for uniform heating; thick glass-wool insulation to prevent heat waste; chrome-plated steel body—electric welded, and a Robertshaw thermostat with pilot light to hold temperature exact.

**SODA FOUNTAIN.** Twenty Grand, six and one half foot, self-contained fountain, is announced by The Grauman Co., 1200 Lawrence Street, Denver. Of stainless steel interior and exterior construction, the unit is said to be non-corrosive. Carbonator and compressor for the fountain are built-in.


More Restaurants Prefer

Vaculator

THAN ANY OTHER GLASS COFFEE-MAKER!

Restaurant Operators and Coffee Experts Choose Vaculator Because:

MAKES CLEARER, RICHER COFFEE!

"VACULATOR extracts all coffee goodness and produces a crystal-clear cup of coffee. . . ."

*MILLS COFFEE CO.*
Providence, R. I.

LESS BREAKAGE— QUICKER CLEANING!

"Less breakage, quicker cleaning, and excellent filtration with VACULATOR."

H. G. Mitchell, Pur. Agent
*NEDICK'S, INC.*
New York, N. Y.

VACULATOR BOOSTS SALES!

"Use of VACULATOR has consistently increased sales. . . ."

H. T. King, Ftn. Dir.
*MARSHALL DRUG CO.*
Cleveland, Ohio

MORE EFFICIENT SERVICE!

"Our accounts are unanimous in praising the appearance and efficiency of VACULATOR."

*SIDNEY HARRISON CO.*
Peoria, Illinois

AMONG MEN WHO KNOW COFFEE BEST, IT'S

Designed Exclusively for Restaurants

Vaculator T.M. REG.

HILL-SHAW CO., CHICAGO 6, U.S.A.

## MANUFACTURERS' NEWS

**ASSIGNMENT.** T. J. Weaver of Dixie Cup Co., Easton, Pa., is assigned to New Jersey as territorial manager with headquarters in Newark. Mr. Weaver has been manager of the Harrisburg, Pennsylvania, territory.

**ANNIVERSARY.** Board of Directors of Richardson Corporation, Rochester, N. Y., recognized the thirtieth anniversary of the Company by creating the position of chairman of the board, electing Durbin Richardson to the post, increasing its common stock dividend and giving a bonus to all employes.

**RETIRING.** H. J. Heinz Company, Pittsburgh, announces the retirement of three veteran regional sales managers after 40 years of service to the Company. Retiring are W. G. Taylor, North Central Region, who will be succeeded by C. S. Anger; Hugh Murphy, West Central Region, who will be replaced by F. L. Abbot, and Walter B. Tool, Eastern Region, who will be succeeded by B. C. Glenn.

**CHAIN SALES REPRESENTATIVE.** Announcement has been made by M. H. Burkhardt, sales manager of Henry & Henry, Inc., Buffalo, N. Y., of the appointment of Everett N. Decker as sales representative for the Greater New York and Long Island terrtory. Mr. Decker will have charge of sales and service among Boyd distributors, chain and syndicate stores and variety store headquarters.

**SERVICE AWARDS.** Liquid Carbonic Corporation, 3100 South Kedzie Avenue, Chicago 23, was host at a banquet and party given for 178 employes with 25 or more years of service with the Company. Those present were men and women in the Chicago plants and offices. Awards were made to those present and employes in the branches who were entitled to awards for service, received them at celebrations held by branch managers.

**NEW OWNERSHIP.** Transfer of ownership of The Griswold Manufacturing Company of Erie, Pa., is announced. It is said that lines of production and policies of the old company will continue as before, and the same operating and sales personnel will be maintained. Mr. I. Tachna will be president and general manager of the company. The organization will be known as Griswold Manufacturing Co.

**REJOINS COMPANY.** James Burlingame rejoined Dixie Cup Company, Easton, Pa., after a tour of service with the U. S. Navy. Mr. Burlingame is assigned as salesman with headquarters in Oakland, California, to cover the San Francisco area and a section of Nevada.

**"We are low on vanilla!"**

Now is your biggest opportunity to double your money on increased Bromo-Seltzer sales! Because this famous high-profit product is backed by the largest campaign in its 60-year history. Cash in with Bromo-Seltzer displays. Double your money on increased volume.

# BROMO-SELTZER

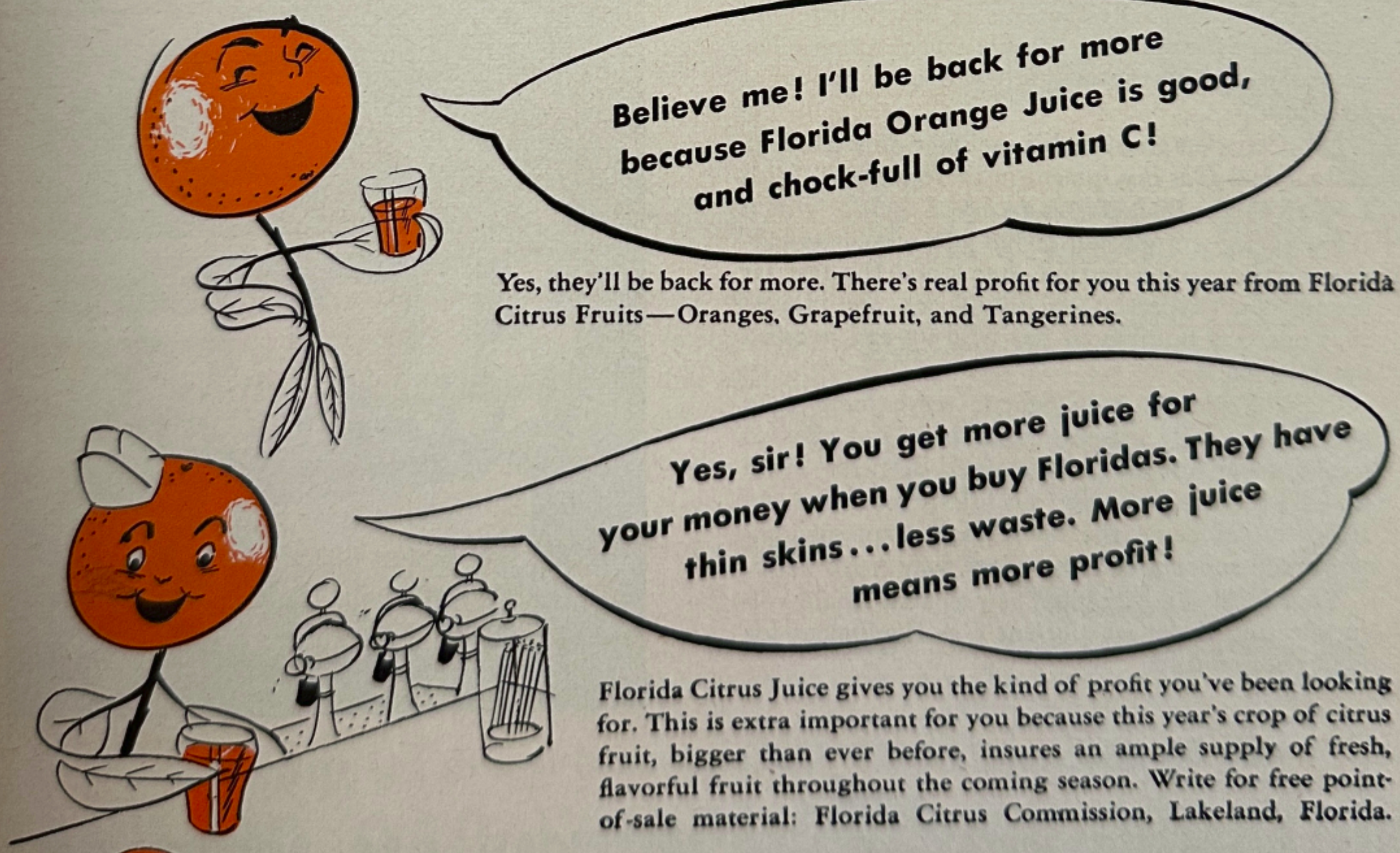
A PRODUCT OF EMERSON DRUG COMPANY SINCE 1887

**Fights headaches 3 ways**

Give them a REAL HEALTH Fruit Drink!

. . . while you're making that extra juice profit on Floridas

Your customers want refreshment! *And* they want the health value in vitamin C found in oranges and grapefruit . . . because they've been made conscious of it by the largest national advertising campaign in Florida Citrus history. You can give them what they want—and *more of what they want*. Be sure you serve plenty of Fresh Florida Citrus Juice!




Yes, they'll be back for more. There's real profit for you this year from Florida Citrus Fruits—Oranges, Grapefruit, and Tangerines.

Florida Citrus Juice gives you the kind of profit you've been looking for. This is extra important for you because this year's crop of citrus fruit, bigger than ever before, insures an ample supply of fresh, flavorful fruit throughout the coming season. Write for free point-of-sale material: Florida Citrus Commission, Lakeland, Florida.

# FLORIDA CITRUS JUICES

# W. F. Clark NRA President stresses dependability of GAS

Clark's Restaurant Enterprises include eight of Seattle's outstanding food service establishments. General Manager Walter F. Clark, who serves also as President of the National Restaurant Association, declares, "Clark's Restaurants in Seattle use GAS exclusively for cooking because our experience has demonstrated its dependability over a period of 15 years."

Mr. Clark emphasizes his satisfaction with GAS and modern Gas Equipment in these words, "With a volume of business far in excess of that for which it was designed our equipment has served its purpose without interruption, has stood the test far beyond our expectations. Truly we are pleased that our Gas Equipment has held up and justified our faith in it."

Clark Restaurants in Seattle serve more than 8600 meals daily ranging from ham and eggs to steaks, from hot cakes to seafood dinners. From Gas-fired ovens, ranges, griddles, toasters, and steam tables come the finest foods, appetizingly prepared, and cooked the tasty way with GAS.

Your local Gas Company is prepared to aid you in selecting the most efficient Gas Equipment for your requirements.

MORE AND MORE...

THE TREND IS TO GAS

FOR ALL COMMERCIAL COOKING

**AMERICAN GAS ASSOCIATION**

420 LEXINGTON AVENUE, NEW YORK 17, N.Y.

# *It's the* NEW VULCAN STERLING

## *Stainless Steel*

## GAS COOKING EQUIPMENT!

Made of stainless steel *from top to bottom, inside and out.* This all stainless steel construction gives you cooking equipment of gleaming beauty and lasting qualities that will outwear ordinary steel equipment many times. It will save food, fuel and improve every cooking operation. This silvery steel combats rust and corrosive attacks from cooking fats and acids. It is easy to clean and its modern, quality-appearance will make you want to invite your patrons to visit your kitchen.

### NI-RESIST TOPS

You can have Ni-Resist fry tops and hot tops on these beautiful long-lasting cooking appliances where ordinary ranges wear out first and cost most. They cost little and save a lot by standing up under the intense cooking heat many times longer. You get, in addition, the economy and cooking advantages of Vulcan's famous 4-ring, center burner.

- Stainless steel oven linings, tops, sides, backs, bottoms, burner boxes, and all concealed parts will not rust.
- Insulated ovens and oven heat controls save fuel and save food by reducing shrinkage of foods and heat losses.
- The complete line of ranges, broilers, deep fat fryers and "expando" units are available in all-stainless steel construction.

**WRITE FOR FULL INFORMATION. ASK FOR BULLETIN CS-.**

# STANDARD GAS EQUIPMENT CORPORATION

**BAYARD AND HAMBURG STREETS • BALTIMORE 30, MD.**

***Branch Offices:*** **NEW YORK • BOSTON • AURORA, ILL. • CHICAGO • NEW ORLEANS • LOS ANGELES**

# SAVE MONEY with this New DAZEY Heavy Duty Can Opener

**Patented Angle Cutting Wheel** — Self-sharpening. Punctures cans without jabbing.

**Spring Hold Down**—Holds heaviest cans firmly even after lid is removed. Releases gently. No spilling.

**Spring Mounting for Cutting Wheel**—Spring lets wheel cut *around* obstacles. Prevents jamming and breakage when opening cans with dented rims.

It opens cans of any size or shape *without jabbing.* The patented angle cutting wheel glides easily through the heaviest can tops and smoothly irons down rims. Because the wheel of the Dazey Heavy Duty distributes wear over a much greater area than the blade of ordinary openers, it lasts many times longer. By saving time, work and space in your kitchen, it soon pays for itself.

**ORDER YOURS FROM YOUR SUPPLIER TODAY—PRICE $11.00**

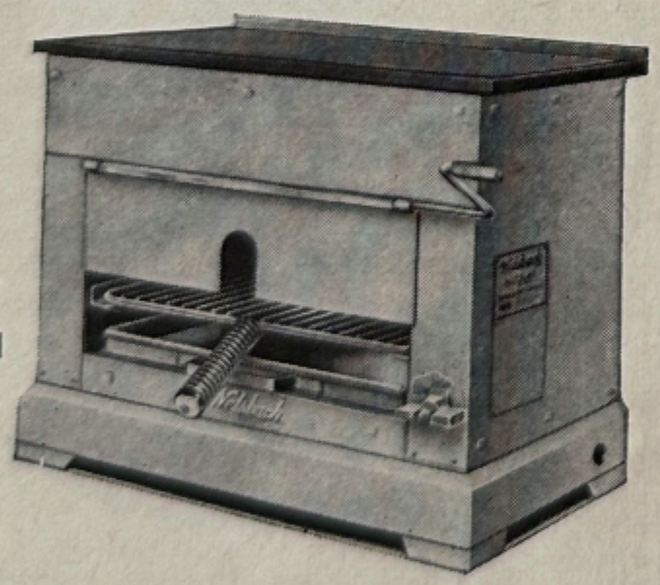
**DAZEY CORPORATION**
**St. Louis 7, Missouri**

National Sales Representatives
D. E. Sanford Co.
Offices in principal cities

DAZEY Corporation
St. Louis 7, Mo.

69

# "TOPS"
## FOR SHORT ORDER COOKING
## WELSBACH GAS BROILER GRIDDLE



Model No. 1 Illustrated

Size:
13½" deep
16" high
22" wide

This famous food preparation unit cooks in half the time. Infra-red rays reduce meat shrinkage. Operates with all types of gas. Available in three models for all sizes of eating places.

Available Now!

Manufactured by
LYONS-ALPHA PRODUCTS CO., INC.
25 W. 18th St. New York 11, N. Y.

**NATIONAL ACID-RESISTANT CAST ALUMINUM AUTOMATIC**

# "SERV-A-SCOOP"

Here's the scoop for better, quicker service . . . more positive action! Spring release. Well designed wiper gives neat scoop of ice cream or potatoes, leaves bowl clean. Sturdy cast aluminum, brightly finished. Water-resistant maple grip, enamel-sprayed in eye-catching colors for each size. Also aluminum handle.

**BUILT TO LAST!**
**GUARANTEED**
for one year against mechanical defects

**AVAILABLE IN SIZES 24 AND 30 NOW!**
**OTHER SIZES SOON**

If your dealer has not received his supply, write us, mentioning his name.

DEALERS: Write for Prices

NATIONAL ENGINEERING CO.
601 Eleventh Avenue New York 19, N. Y.

**MANUFACTURERS REPRESENTATIVES: Territories open**

# WHITE CROSS makes perfect coffee

## keeps customers coming back!

**FOUR BURNER STEP-UP MODEL.** Duplex model with brewing-serving heat controls, pilot-lighted burners with aerated cushion glass-saver grids. Rich satin chrome finish. Size 14½" wide, 15½" deep, 12" high. Capacity, 250 cups per hour. Available in Electric or Gas (commercial or bottled) Models.

Nothing is more important to a restaurant than coffee at its best! That's why top restaurants, hotels and clubs insist on brewing their coffee in White Cross Coffee Vacs. "Superior design" simply means coffee in tremendous amounts and without any trouble—but not just coffee—*perfect* coffee!

***Contact your local distributor or write direct for literature.***

**NATIONAL STAMPING AND ELECTRIC WORKS,** 3220 WEST LAKE STREET CHICAGO 24, ILLINOIS

MAKERS OF **WHITE CROSS PRODUCTS**

SUBSIDIARY OF **EUREKA WILLIAMS CORPORATION**

PLANTS IN DETROIT, MICH. • BLOOMINGTON, ILL. • CHICAGO, ILL.

---

# Anets

## COUNTER GAS EQUIPMENT

## BETTER GRILLED and FRIED FOODS FASTER!

*Save Fats — Save Labor with these Compact Counter Units*

Delicious, tasty, golden-brown, grilled and fried foods served quick as a flash off the Grillator and out of the Filter Fryers. Even a novice gets excellent results. Really SAVES FAT and conserves on help. Packed with power for doubled production in a minumum of space. Eye-appealing too—in glistening, streamlined stainless steel and monel.

Install ANETS Hot Plate, Grillator and Filter Fryer for utmost customer satisfaction — for greater savings and more earning power. Ask the ANETS dealer about our satisfaction guarantee. Write for Bulletin #200 now.

SOLD BY LEADING EQUIPMENT DEALERS EVERYWHERE

**Anetsberger Brothers, INC.**

3523 ELSTON AVE., CHICAGO 18, ILL.

"Anets" GAS EQUIPMENT

---

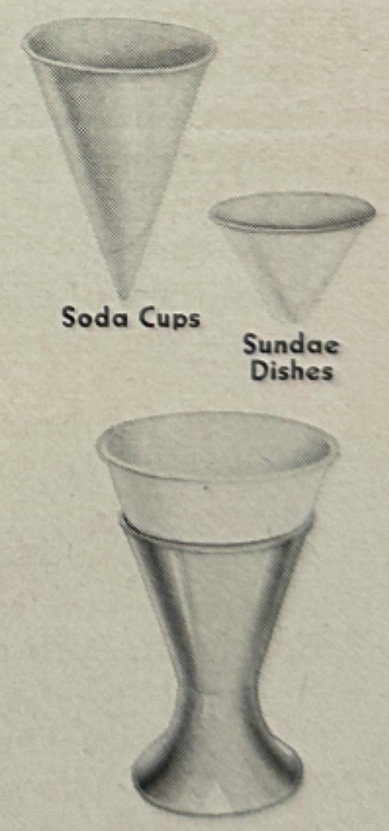
# *NO SIR! YA DON'T HAVE TO BATHE 'EM OR BABY 'EM. . . . PC CUPS, THAT IS!*

No glasses to break — none to scald or scrub, to get off the lipstick and other contamination.

A fresh, clean cup for every patron. Each cup instantly and positively picked up with the unique PC holder — of stainless steel or plastic.

A slight thumb pressure on the base easily disposes of the cup.

The boss says PC Cup Service costs him less — and I know it saves time and labor at the fountain.




In stainless steel holders, or plastic

**PC** QUALITY PRODUCTS

## PAPER CONTAINER Mfg. Co.

1752 E. 75th Street, Chicago 49, Illinois

## at your Dishwasher

DISHES AND GLASSWARE should not only *be* clean, they should *look* clean. The first essential is an adequate supply of hot water. Then be sure the wash water temperature does not exceed 130°; that the rinse water temperature does not fall below 180°.

You can't get these temperatures by manual operation. Dependable thermostatic control is a "must". With Robertshaw thermostats, the correct temperatures are automatically maintained – and you can depend on clean, sterile dishes and silverware that help build customer confidence in the cleanliness of your establishment. You also cut fuel costs – get faster service – with less labor.

Send for booklet, *The Heart of the Cooking Appliance.* It gives essential data on maintenance and operation of Robertshaw thermostats for dishwashers—and information on Robertshaw controls for ranges, ovens, steam tables and coffee urns. When buying new or additional equipment, insist on Robertshaw controls.

**Robertshaw**
THERMOSTAT COMPANY, Youngwood, Pa.
COMMERCIAL AND INDUSTRIAL DIVISION

EDWARD DON & COMPANY

SURE SIGN OF SATISFACTION

SURE SIGN OF

## LOVE AT FIRST SIP

Boy and girl—two straws—delicious soda—tempting in a glass—gracefully designed to make the portion look ever so big. Brings back memories, eh? But good service is always remembered by young and old—and brings back customers.

DON can help build your fountain trade by furnishing equipment, supplies and accessories for better—faster service. At table or counter, depend on DON for essential needs that add to patrons' comfort and extra enjoyment

Appropriate glassware, silverware, cutlery; efficient mixers, juicers, slicers; stools, tables and chairs; ash trays, serving trays, paper goods; waxes, polishes, cleaners . . . janitorial and sanitation supplies.

Write to DON. Spend a few extra moments with your DON salesman. In Chicago, phone CALumet 1300.

**EDWARD DON & COMPANY**
2201 S. La Salle Street • Chicago 16, Ill.

## Public Health and Good Business Demand

● Eating places should be kept clean, sanitary, pest-free.

The new, sensationally-effective, non-poisonous ARFAX PCH Insect Killer makes it easy for you, yourself, to exterminate all roaches, ants, silverfish, waterbugs and other cold-blooded pests.

ARFAX is non-poisonous to humans and can be used around food and cooking utensils without fear of any serious, harmful effects. Yet, ARFAX quickly kills all cold-blooded insects by contact.

An ordinary dust gun is all the equipment necessary to apply this effective insecticide. It is economical, too. A little ARFAX goes a long way . . . and its insect-killing power lasts a long time.

Don't let insects embarrass you before health inspectors or customers. Don't be satisfied with superficial extermination done by others. Do the job yourself with ARFAX—and rid your premises of pests.

ARFAX leaves no tell-tale odor, no trail of conspicuously colored powder to advertise that you have a pest-control problem.

* * * * * * * * * * * *

**SPECIAL INTRODUCTORY OFFER**

| | |
|---|---|
| 5-lb. can ARFAX PCH | $6.75 |
| 1 ARFAX DUST GUN | 1.50 |
| | $8.25 |

***Price for both items*** **$7.50** POST PAID

* * * * * * * * * * * *

Take advantage of our special introductory offer *at our expense.* You must be completely satisfied or your money refunded. Fill in coupon, and mail today.

MAIL TODAY

ARFAX Div., Fairfield Laboratories, Inc., Plainfield, N. J.
Send me: ( ) 5-lb. Cans of ARFAX .. $6.75
( ) Dust Guns .. $1.50
( ) Special Introductory Combination $7.50
( ) Remittance Enclosed ( ) C.O.D.

Name.....
Address.....
.....

ARFAX PCH INSECT KILLER

## PROVED DAILY IN INDUSTRIAL USE

safer • shock-absorbing • skidproof • resilient

**RUBBER LINK**

# FLOOR MATTING

NON-SKID REDUCES FATIGUE REDUCES BREAKAGE

Now . . . at last . . . a genuinely efficient, reversible floor matting! The attention of all industrial men is directed to L-CO rubber and fabric link matting for its thousand and one uses. Providing dry, almost indestructible, skidproof, shock-absorbing underfooting . . . L-CO cushions body-tiring floor vibration. Built to fit YOUR SPECIAL REQUIREMENTS. Weight 2¼ lbs. per sq. ft.

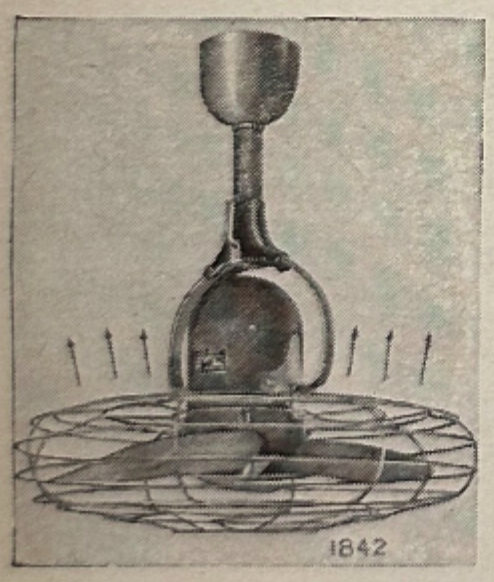
**DISTRIBUTORS ATTENTION:**
*Generous profit-making discounts.*
*Write, wire or phone for details.*

**The LOEWENTHAL COMPANY**
**188 W. Randolph Street, Chicago 1, Ill.**
**FACTORY—Akron, Ohio**

**L-CO**
*RUBBER LINK FLOOR*
**MATTING**

---

# DON'T WASTE CEILING HEAT




Use the hot air trapped at the ceiling to heat the lower part of the room. Install the

**Reco HEAT CIRCULATOR FAN**

**RADI-Reco-AIRE**

It blows upwards, forcing down the hot ceiling air, raising the temperature at body level and floor. It also dissipates odors, smoke and gases.

**REYNOLDS ELECTRIC COMPANY**
2682 W. CONGRESS ST.
CHICAGO 12, ILL.

---

## The Only Radiant Burner Having Flames Playing On Both INNER and OUTER Radiant No CENTER DEAD SPOT

# WONDER-GLO

PATENTED

- **HEAT PROTECTED** FROM FANS AND DRAFTS
- **ALLOWS FLAME TO BE REDUCED** TO MINIMUM WITHOUT DANGER OR BLOWOUT

**RADIANTS FOR BROILERS, GRILLS, TOASTER, BAR B-Q's, ETC.**

**GENERAL COMBUSTION COMPANY**
1436 N. WELLS ST. CHICAGO, ILL.

---

# Save Labor...

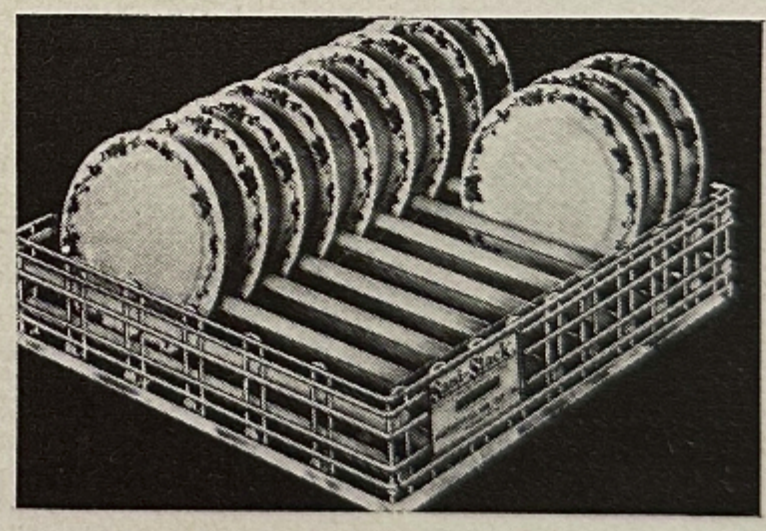
## . . . and do a better WASHING JOB

Sani-Stack racks save dish handling, reduce china and glass breakage, are cleaner and last many times as long as old style wooden racks.

### SANI-STACK GLASS RACK

Heavy wire construction electrically welded individual compartments. Washes, air dries and stores with only one handling.

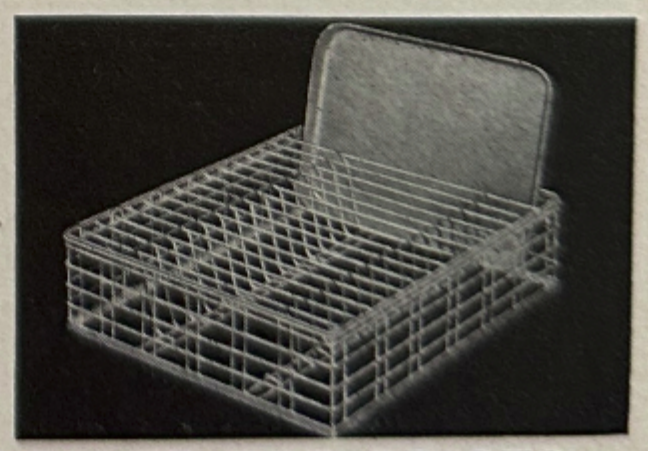
### SANI-STACK PLATE RACK




Open wire construction allows for free circulation of air at all times. Hardwood dowels protect dishes from metal contact.

### SANI-STACK TRAY RACK

Overcomes problem of washing trays. One tray only can be placed in individual compartments, thus allowing for complete and thorough washing.



**ASK YOUR DEALER FOR PRICES**

Write for complete Catalog and full information. Also information Booklet on dish handling.

**Metropolitan WIRE GOODS CORPORATION**
**70 WASHINGTON STREET, BROOKLYN 1, N.Y.**

# ADVERTISERS CLASSIFIED INDEX


**ALUMINUMWARE—COOK. UTEN.**
Aluminum Cooking Utensil Co. ..... 8

**BAKING SUPPLIES**
General Foods Sales Co., Inc. .....6, 7
Sexton, John & Co. ..... 1
Wesson Oil & Snowdrift Sales Co. ..2nd Cover

**BASKETS—WIRE (DISHWASHING)**
Metropolitan Wire Goods Corp. ..... 75

**BEVERAGES (CARBONATED)**
Coca-Cola Company, The .....4th Cover

**BROILERS**
Lyons-Alpha Prod. Co. ..... 72
Standard Gas Equipment Corp. ..... 71

**BUN TOASTERS**
McGraw Elec. Co. (Toastmaster Div.) .... 62

**CAN OPENERS**
Dazey Corporation ..... 72

**CANNED (VEGETABLE JUICE)**
Standard Brands, Inc. ..... 62

**CEREALS**
General Food Sales Co., Inc. .....6, 7

**CITRUS JUICES**
Florida Citrus Commission..... 69

**COFFEE**
Continental Coffee Co. ..... 66

**COFFEE MAKING EQUIPMENT**
Continental Coffee Co. ..... 66
Franklin Products Co. ..... 14
Hill-Shaw Co. ..... 67
Hobart Mfg. Co., The ..... 4
National Stamping & Elec. Works ..... 73

**COMPRESSORS—REFRIGERATING SYSTEM**
Mills Industries ..... 61

**COUNTER ICE CREAM FREEZER**
Mills Industries ..... 61

**CREAM WHIPPING MACHINES**
Kidde Mfg. Co. ..... 56

**DISHERS, ICE CREAM**
Hamilton Beach Co. ..... 12

**DISHES, ICE CREAM**
Paper Container Mfg. Co. ..... 73

**DISHWASHING COMPOUNDS**
Economics Laboratory, Inc. ..... 65
Wyandotte Chemicals Corp. ..... 2

**DISHWASHING MACHINES**
Hobart Mfg. Co., The ..... 4

**DISPENSERS, CHINA & GLASSES, AUTOMATIC**
American Machine & Foundry Co. (Lowerator Div.) ..... 66

**DISPENSERS, MILK & CREAM**
Kidde Mfg. Co. ..... 56
Lyons-Alpha Products Co. ..... 72
Mills Industries ..... 61

**DISPENSERS, (SYRUP & JUICE, FOUNTAIN)**
Coca-Cola Company, Inc., The ....4th Cover
Orange Crush Co. ..... 13

**DISPENSERS, TRAY, AUTOMATIC**
American Machine & Foundry Co. (Lowerator Div. ..... 66

**DOUGHNUT MAKING MACHINERY**
Doughnut Corp. of America ..... 17

**DOUGHNUT MIX**
Doughnut Corp. of America ..... 17

**ELECTRIC COOKING EQUIPMENT**
Hill-Shaw Company ..... 67
McGraw Electric Co. (Toastmaster Div.).. 62

**EXTERMINATING EQUIPMENT**
Hudson, H. D. Mfg. Co. ..... 60

**FANS (ELECTRIC & VENTILATING)**
Reynolds Electric Co. ..... 75

**FATS—COOKING**
Wesson Oil & Snowdrift Sales Co. ..2nd Cover

**FLATWARE**
International Silver Co. ..... 16

**FLOORING—NON SLIP**
Loewenthal Company, The ..... 75

**FOOD (GENERAL)**
Bowey's Inc. ..... 59
Continental Coffee Co. ..... 66
Doughnut Corp. of America ..... 17
General Foods Sales Corp. .....6, 7
Refined Syrup & Sugars, Inc. .....10, 11
Sealtest, Inc. ..... 9
Sexton, John & Co. ..... 1
Wesson Oil & Snowdrift Sales Co...2nd Cover

**FOOD CUTTERS**
Hobart Mfg. Co., The ..... 4

**FOUNTAIN CHOCOLATE PRODUCTS**
Bowey's Inc. ..... 59

**FOUNTAIN UNITS AND APPLIANCES**
Bastian-Blessing Co., The .....3rd Cover
Liquid Carbonic Corp., The ..... 55

**FRUITS**
California Fruit Growers Exchange..... 15
Florida Citrus Commission ..... 69

**FRUIT JUICE EXTRACTORS**
California Fruit Growers Exchange..... 15
Florida Citrus Commission ..... 69
Hamilton Beach Co. ..... 12
Hobart Mfg. Co., The ..... 4
R. Z. A. Mfg. Co. ..... 63

**FRYERS—DEEP FAT**
Anetsberger Bros. ..... 73
Standard Gas Equipment Corp. ..... 71

**GAS COOKING EQUIPMENT**
American Gas Association ..... 70
Anetsberger Bros. ..... 73
Franklin Prod. Corp. ..... 14
Hill-Shaw Co. ..... 67
Lyons-Alpha Prod. Co. ..... 72
Standard Gas Equipment Corp. ..... 71
Robertshaw Thermostat Co. ..... 74

**GAS SERVICE INFORMATION**
American Gas Association..... 70

**GLASSWARE, FOUNTAIN & RESTAURANT**
Libbey Glass Co., (Div. of Owens-Ill. Glass Co.) ..... 18

**GLASS WASHERS—GLASS WASHING MACHINES**
Hamilton Beach Co. ..... 12

**GRAVY SEASONERS**
Sexton, John & Co. ..... 1

**GRIDDLES, GRILL**
Anetsberger Bros. ..... 73
Don, Edward & Co. ..... 74
National Stamping & Electric Works ..... 73
Standard Gas Equipment Corp. ..... 71

**HEADACHE REMEDY**
Emerson Drug Company ..... 68

**ICE**
National Assoc. of Ice Industries ..... 14

**ICE CREAM**
Sealtest, Inc. ..... 9

**ICE CREAM CABINETS**
Bastian-Blessing Co. .....3rd Cover
Liquid Carbonic Co., The ..... 55
Mills Industries ..... 61

**KITCHEN UTENSILS**
Aluminum Cooking Utensil Co., The .... 8

**LIQUID SUGAR**
Refined Syrup & Sugars, Inc. .....10, 11

**MALTED MILK MIXERS, DISPENSERS**
Hamilton Beach Co. ..... 12

**MIXING MACHINES**
Hobart Mfg. Co., The ..... 4

**ORANGE JUICE**
California Fruit Growers Exchange ..... 15
Florida Citrus Commission ..... 69
Orange Crush Company ..... 13

**OVENS (BAKING, ROASTING)**
Standard Gas Equipment Corp. ..... 71

**PAPER CUPS AND CONTAINERS**
Paper Container Co. ..... 73

**PEELING MACHINES (POTATO)**
Hobart Mfg. Co., The ..... 4

**RACKS, DISHWASHING (CHINA & GLASS)**
Metropolitan Wire Goods Corp. ..... 75

**RANGES—KITCHEN**
Standard Gas Equipment Corp. ..... 71

**SAUCE & SEASONINGS**
Sexton, John & Co. ..... 1

**SCOOPS, ICE CREAM**
National Engineering Co. ..... 72

**SHORTENINGS**
Wesson Oil & Snowdrift Sales Co. ..2nd Cover

**SILVERWARE**
International Silver ..... 16

**SLICING MACHINES**
Hobart Mfg. Co., The ..... 4

**SODA FOUNTAINS & EQUIPMENT**
Bastian-Blessing Co., The .....3rd Cover
Liquid Carbonic Co., The ..... 55

**SPOONS—TABLE SERVICE**
International Silver Co. ..... 16
Oval Wood Dish Corp. ..... 64

**SPRAYERS—INSECTICIDES**
Hudson, H. D. Mfg. Co. ..... 60

**SYRUPS (FOUNTAIN)**
Bowey's, Inc. ..... 59
Coca-Cola Company, The .....4th Cover
Orange Crush Company ..... 13
Refined Syrup & Sugars, Inc. .....10, 11

**THERMOSTATS**
Robertshaw Thermostat Co. ..... 74

**TOASTERS—AUTOMATIC**
McGraw Elec. Co. (Toastmaster Prod. Div.) 62

**TRAYS**
Aluminum Cooking Utensil Co., The ..... 8

**URNS, COFFEE**
Franklin Products Co. ..... 14

**WARMERS—FOOD AND ROLL**
Franklin Products Corp. ..... 14
Lyons-Alpha Products Co. ..... 72

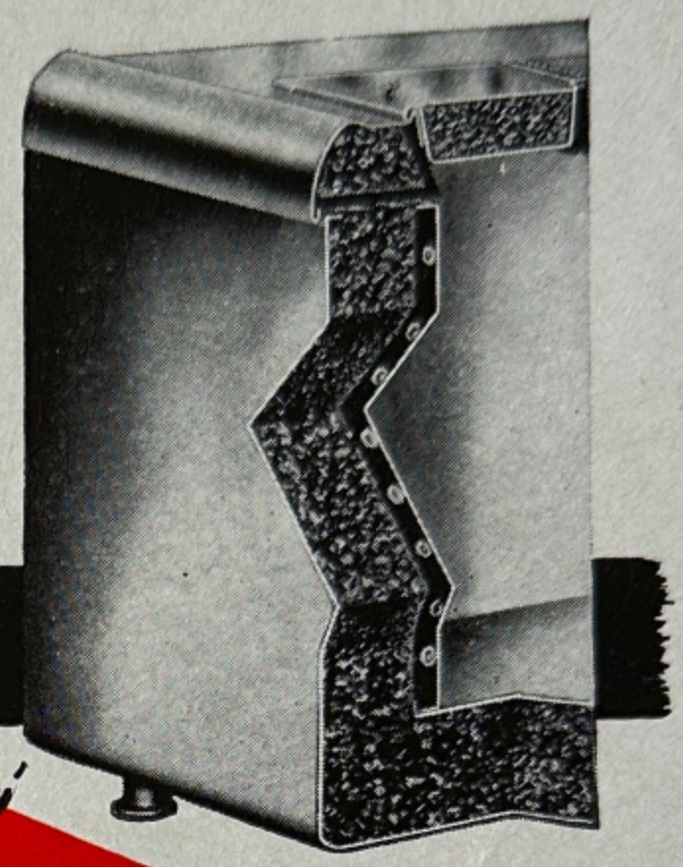
**WATER SOFTENING COMPOUNDS**
Economics Laboratory, Inc. ..... 65
Wyandotte Chemical Corp. ..... 2

**WOODENWARE—FOUNTAIN RESTAURANT SERVICE**
Oval Wood Dish Corp. ..... 64

*38 OUT OF 40

FAVORITE FOUNTAIN

FEATURES



## ALL DRY REFRIGERATION

*no water bath*

*no brine tank*

*no costly leaks*

Have you been putting up with an out-dated soda fountain? You have if the cooling system is out-dated, too! But you can put a stop to that now. For the new Bastian-Blessing has *100% All Dry Refrigeration!* That means no water bath . . . no brine tank . . . no more corrosive messes to clean up or repair. Every part of the old-fashioned wet method of cooling is gone . . . completely.

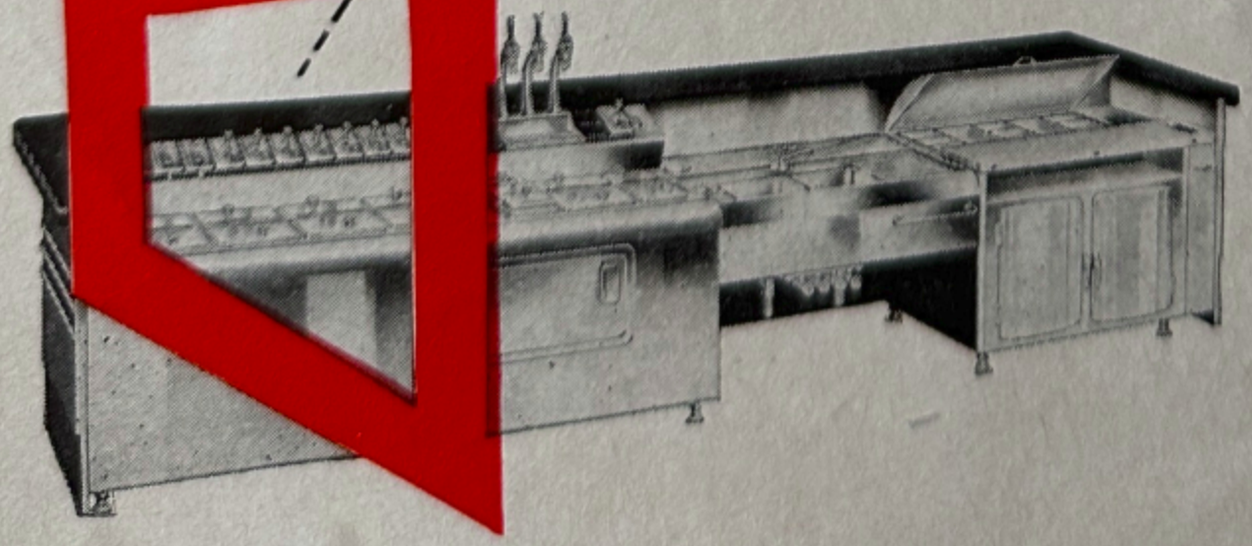
As a result, Bastian-Blessing Soda Fountain owners experience far greater efficiency than ever before. With no brine tank, there's no chance of a costly leak; without stagnant water and corrosion, there's better sanitation . . . and lots less work! In fact, any way you look at it, you'll want dry refrigeration. *But be sure it's 100% all dry.* Be sure it's a Bastian-Blessing!

*In a nation-wide survey, you told us the soda fountain features you wanted. *Bastian-Blessing brings you 38 out of 40.* Here are some of these outstanding features shown previously: All Stainless Steel Syrup Rail Lining; Sturdy Steel Construction; Sanitary Stainless Steel Cold Storage Compartment; All Stainless Steel Top and Covers; Exclusive Super Soda Draft Arms and Johnson Flash Water Cooler. Watch for others to come.

*Another feature*

*that's yours with the new*

**BASTIAN-BLESSING** *Soda Fountains*



The BASTIAN-BLESSING Company

4201 W. Peterson Ave., Chicago 30, Ill.

*Qualified Sales and Service Outlets in All Principal Cities*

85

And that clean uniform made a big difference in her appearance, too, to say nothing of removing the excess jewelry. A clean, fresh uniform makes any girl look a lot better.

87

And when you add 'em all up, they make a whale of a difference. A girl doesn't have to be a Hollywood glamour girl to be attractive. If she looks clean, tidy, and wholesome, her personal appearance is good — and she looks pretty.

89

Thanks, that's a lot better! A smile like that — not a silly grin — but a pleasant expression — helps a lot when you're "meeting the public."

86

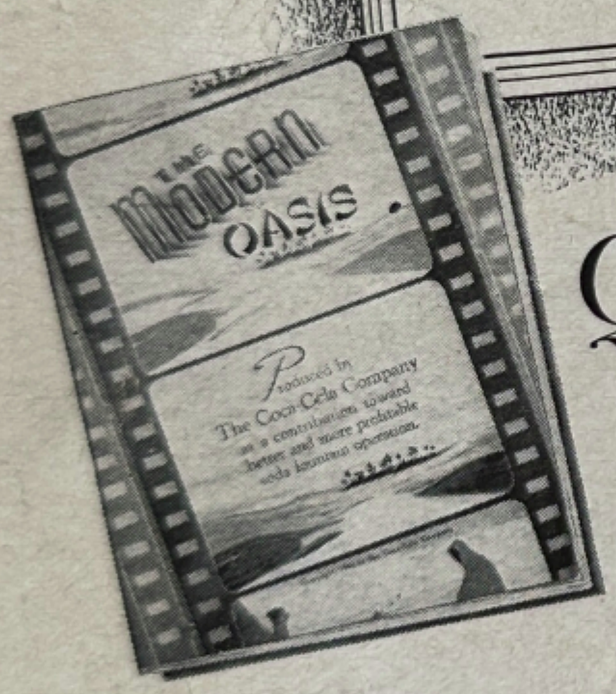
Then, too, hands make a lot of difference. Women, especially, notice other women's hands. Clean food should be served by clean hands that are properly manicured. All these are little things. But it's little things that count.

88

Now wait a minute, what's she trying to do — make me out a — say, that brings up something else that counts a lot in "meeting the public". Come on, lady, give yourself a break!

90

Which expression would you prefer to look at if you were being served? By putting yourself in the customer's place, the answer becomes simple.




# Quick course for your employees in efficient fountain service

**FREE...New booklet that gives them new idea of importance of their jobs—*Ask your Coca-Cola salesman for a copy.***

A PRACTICAL course in how to work behind a fountain! Here, in 145 pictures and captions, are revealed the little mistakes that hurt business, the simple techniques that help to build it.

This new booklet does for you what few store owners have time to do themselves these days. It gives beginners the fundamentals of their new work; it inspires experienced personnel to do a better job.

And the service it performs is a vital one for your over-all business, because the fountain, as a rule, pulls more people off the street and through your door than any other department in your entire establishment. Their experience at your fountain is their first introduction to you. It helps determine whether they will stop to make other purchases—whether they will come back again and again, or never.

The Coca-Cola Company has just published this new book as a service to fountain operators. Be sure to ask your Coca-Cola salesman for your copy. It's free!

Coke = Coca-Cola

*"Coca-Cola" and its abbreviation "Coke" are the registered trademarks which distinguish the product of The Coca-Cola Company.*

DRINK Coca-Cola